

A taste of Abruzzo in every sip: Zaccagnini's Tralcetto Trebbiano d'Abruzzo DOC

scritto da Claudia Meo | 1 Maggio 2025



Zaccagnini's Tralcetto Trebbiano d'Abruzzo DOC, "Il bianco di Ciccio," offers a fresh and gastronomic white wine experience from Italy's green heart. This article highlights how the family winery blends tradition and innovation, elevating Trebbiano to a prestigious, versatile, and identity-driven varietal.

In the hills of Bolognano, nestled within the Terre di Casauria, Zaccagnini has grown from a small, family-run winery into one of Abruzzo's most dynamic and forward-thinking wine producers. **Since 1978**, the company has blended tradition and modernity, building a solid reputation through quality-driven production, an innovative spirit, and strong ties to its land.

With an output of over six million bottles annually and a presence in dozens of international markets—particularly in UK, North Europe and North America—Zaccagnini embodies the successful integration of artisanal values and industrial efficiency.

The winery's flagship line **"Tralcetto"**, named after the vine twig hand-tied to every bottle, is a symbol of this philosophy: personal, regional, and immediately recognisable.

Among Italy's most widely planted white grapes, **Trebbiano has deep roots in Abruzzo**, where it has long played a key role in everyday wine culture. Often undervalued, this varietal finds in Abruzzo the conditions to express a fresh, clean and gastronomic style that has become central to the region's identity and economy. Thanks to renewed attention from producers like Zaccagnini, Trebbiano is today regaining prestige through precise, character-driven interpretations.

Tralcetto Trebbiano d'Abruzzo DOC, **affectionately dubbed "Il bianco di Ciccio"**, is a wine that reflects both the stylistic precision and the heartfelt authenticity of Zaccagnini's winemaking. Its origins lie in medium-textured clay soils, where the grapes are harvested in early September to preserve their aromatic profile.

In the cellar, the vinification follows a path of care and minimal intervention: gentle destemming and pressing under vacuum allow for the extraction of the free-run must, which is then clarified and fermented at low temperature for ten days. The wine rests in stainless steel tanks for three months before bottling, preserving its brightness and expressiveness. In the glass, it reveals a medium-intensity straw yellow color, offering a first visual cue to its lively personality.

On the nose, it opens with fragrant notes of white-fleshed fruits, complemented by hints of citrus and a delicate nuance of dried fruit. The palate confirms this impression,

alternating between fresh acidity and a subtle saline edge that gives the wine precision and tension.

The citrus elements perceived on the nose reappear here too, supporting a finish that is clean, light-footed and engaging. Its **versatility at the table** makes it an excellent companion not only for classic fish-based starters and light pasta dishes, but also as an informal yet elegant aperitif or even with pizza, proving that quality wines need not be confined to special occasions.

Tralcetto Trebbiano d'Abruzzo is a wine that does not shout to be heard. Instead, it speaks softly of a land where time slows down, where gestures retain their meaning, and where even a simple bottle of white wine can carry the weight of identity, place and purpose. Zaccagnini, once again, shows how a clear vision and meticulous craftsmanship can elevate even the most approachable varietals into something unique.

Key points

- **Zaccagnini blends tradition and modernity**, producing over six million bottles annually.
- **Tralcetto Trebbiano d'Abruzzo is a fresh, gastronomic white wine with a saline edge.**
- **The wine is versatile:** pairing well with fish, pasta, aperitifs, and even pizza.
- **Zaccagnini elevates Trebbiano**, showcasing Abruzzo's identity and meticulous craftsmanship.



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