Italian wines in the world: Colle Moro’s Calea

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Calea

Color: White

Year of production: 2019

Price: 5.50 euros

Annual production: 13,000 bottles

Denomination: Trebbiano d’Abruzzo Dop

Aging: 7 months in steel

Grapes: 100%Trebbiano

One of the most famous denominations in Italy, Trebbiano has found in Abruzzo one of its favorite “homes” and for years the center of the regional economy in the segment of still white

wines. Colle Moro’s Calèa 2019 wants to give a great territorial demonstration. Trebbiano is in fact a name of Latin etymology that reminds the idea of a farmhouse, the intimate and vital place in the millennial culture of Abruzzo region’s farmers. Colle Moro winery perfectly interprets the soils and the best exposures for this Trebbiano, which presents itself by the glass with an intriguing and harmonic color, a very marked intensity of yellow opens to perfumes of absolute freshness, with ripe white pulp fruit and a spring bouquet with a marked tendency to white wild flowers. Light notes of vanilla, although worked exclusively in steel, expand in the mouth at the first sip, then join with a good acidity with a mineral finish and a long and very intense aftertaste, hence the product of expectation and also of longevity. There are many opportunities on the pairing, recommended for excellent first or second courses rather than for an aperitif, because it manages to give a clear cleaning on the palate, even with fried food or dishes prepared with raw extra virgin olive oil. It is a real protagonist with fish dishes, as its pairing with a risotto with wild asparagus was excellent.

Company Profile

Colle Moro winery was founded in 1961 in Guastameroli di Frisa (CH), thanks to the enthusiasm, entrepreneurial spirit and courageous choices of a group of winemakers in the area. Today about 500 members participate in the cooperative winery, including many small farmers, whose farms are located in different municipalities around Frisa, in the South-East of Abruzzo, between the Adriatic Sea, along the Via dei Trabocchi, and the peaks of the Maiella. The total production area is about 1,200 hectares, with an average production of 180,000 quintals of grapes. The hilly terrain, the geographical exposure and the presence of a particularly favorable climate determine the typicality and enhance the qualities that make the Colle Moro wine production truly unique. We think above all of Montepulciano and Trebbiano,

most representative of the territory, but also of Pecorino, Passerina and Cococciola, main autochthonous vines, and of Moscato Giallo. To these are added some international vines, such as Chardonnay, Pinot Grigio, Merlot and Sangiovese. The winery has been playing an important economic and social role for the reference area for years, enhancing and supporting the work of many winemakers.

Cantina Colle Moro

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