

SENZANIENTE LINE

“Senzaniente” Pecorino I.G.P. Colline Pescaresi 2021



VINEYARD CHARACTERISTICS

Municipality: Pianella

Locality: Fonte Gallo

Vineyard Name: Pependone

Altitude: 248 meters above sea level

Exposure: Northwest

Soil: Medium texture, tending to clay

Grape Variety: 100% Pecorinob

Training System: Spurred Cordon

Varietal Selection: Sel. Nicolò

Farming Method: Organic and Biodynamic Agriculture

Vineyard Age: 16 year

Yield per Hectare: 100 quintals

Harvest Period: Late August

Certification: Organic Wine certified by ICEA; "No added sulfites"

ANNUAL PRODUCTION

13,300 bottles (0.75L each)

VINIFICATION

The wine is produced using **spontaneous fermentation** with indigenous yeasts naturally present on the grape skins. A pre-harvest of approximately 5 quintals of grapes is carried out to create the "**Fermentation Starter**" (**Pied de Cuve**). These grapes are carefully hand-picked and manually pressed in a stainless steel cage to ensure gentle pressing, preserving the delicacy of the yeasts present on the grape skins. Once the must is created, spontaneous fermentation begins after about 8 days. As soon as the starter starts fermenting, the remaining grapes are harvested, again by hand. The grapes are then immediately destemmed, crushed, cooled, and gently pressed while cold. The resulting must is combined with the fermentation starter, triggering the **natural fermentation process**, which lasts approximately 18 days and is carried out under controlled temperatures to best preserve the varietal aromas of Pecorino. These include **citrus and herbal notes**, combined with an elegant floral quality and a distinctive **mineral hint** characteristic of our clay-limestone soils.

MATURATION AND AGING The wine is aged in stainless steel tanks on its fine lees for approximately 3 months, followed by bottling. The wine is **unfiltered and unstabilized**, with a light sediment at the bottom of the bottle as a sign of its authenticity and natural character

“Senzaniente” Cerasuolo d’Abruzzo DOC 2021



VINEYARD CHARACTERISTICS

Municipality: Pianella

Locality: Pependone

Vineyard Name: Pependone

Altitude: 248 meters above sea level

Exposure: Northwest

Soil: Clay

Training System: Spurred Cordon

Grape Variety: 100% Montepulciano d’Abruzzo

Varietal Selection: Colle Secco

Farming Method: Organic and Biodynamic Agriculture

Vineyard Age: 19 years

Yield per Hectare: 100 quintals

Harvest Period: Mid-October

Certification: Organic Wine certified by ICEA;
"No added sulfites"

ANNUAL PRODUCTION

6,600 bottles (0.75L each)

VINIFICATION

The wine is produced through **spontaneous fermentation** with indigenous yeasts naturally present on the grape skins.

The grapes are hand-harvested, destemmed, and placed in stainless steel fermenters. The must remains in contact with the skins for only one night (approximately 8 hours). Afterward, a soft pressing is performed, and fermentation occurs at a controlled temperature for about 18 days.

MATURATION AND AGING

The wine is aged in stainless steel tanks on its fine lees for approximately 6 months, followed by bottling. The wine is **unfiltered and unstabilized**, with any sediment at the bottom of the bottle serving as a sign of its authenticity and natural character.

“Senzaniente” Montepulciano d’Abruzzo DOC 2020



VINEYARD CHARACTERISTICS

- **Municipality:** Pianella
- **Locality:** Pependone
- **Vineyard Name:** Pependone
- **Altitude:** 248 meters above sea level
- **Exposure:** Northwest
- **Soil:** Clay
- **Training System:** Spurred Cordon
- **Grape Variety:** 100% Montepulciano d’Abruzzo
- **Varietal Selection:** Colle Secco
- **Farming Method:** Organic and Biodynamic Agriculture
- **Vineyard Age:** 20 years
- **Yield per Hectare:** 100 quintals
- **Harvest Period:** Mid-October
- **Certification:** Organic Wine certified by ICEA;
"No added sulfites"

ANNUAL PRODUCTION

13,300 bottles (0.75L each)

VINIFICATION

The wine is produced using **spontaneous fermentation** with indigenous yeasts naturally present on the grape skins.

The grapes are hand-harvested, destemmed, and placed in stainless steel fermenters where the must remains in constant contact with the skins. Fermentation occurs at a controlled temperature for about 28 days, followed by a soft pressing.

MATURATION AND AGING

The wine is aged in stainless steel tanks on its fine lees for approximately 8 months, followed by bottling.

The wine is **unfiltered and unstabilized**, with any sediment at the bottom of the bottle serving as a sign of its authenticity and natural character.

MARINA PALUSCI

PIANELLA

