



# MICACE

ORGANIC BY CHOICE, DYNAMIC BY NATURE

## M I C A C E W I N E S

A selection that starts from the land: from working the land, to protecting the grapes, passing through the pampering of the must and the preservation of the precious drink in the cellar.

Five proposals that are aimed at a broad reference target, capable of responding to the needs of a young audience for freshness and innovation, but also to a more aware age group.

## R E D



### Montepulciano d'Abruzzo

The characteristics of Montepulciano wine are unmistakable: the color is ruby red with violet reflections, the scent is of berries and spices while the taste expresses all its depth, beautiful structure and good persistence. A sincere, true, strong and gentle wine just like our people. It has always been paired perfectly with "important" dishes such as those of the Abruzzo culinary tradition.

**Pairings:** Perfect for important lunches and dinners, a wine that warms the soul, certainly suitable for cold winter days, to be enjoyed by the fireplace. What's better than a good roast and a nice glass of our Montepulciano? In Abruzzo they are associated with cheese and egg balls, Teramo-style guitar, porchetta, arrosticini, sagne and beans, ventricina).

**Serving temperature:** 16-18 degrees

**Organic and Biodynamic Wine.**  
**Protected designation of origin P.D.O.**



### Primitivo

We love this wine because it manages to be a valid alternative to Montepulciano, as its characteristics such as sweetness and acidity give life to a lovable and elegant wine. At sight, Primitivo has a ruby red color and violet reflections. The organoleptic characteristics of this wine are: well-defined red fruits and more or less accentuated spices depending on the type of refinement. On the palate, however, it is soft and almost sweet: prerogatives that make it very recognizable among many reds.

**Pairings:** rich dishes from our region for the ability to tone down strong flavours. Our region is rich in cured meats and cheeses that go perfectly with this wine, ideal for a nice autumn aperitif, an evening with friends or a dinner with those closest to you. Try pairing it with roasted chestnuts!

**Serving temperature:** 18-20 degrees

**Organic and Biodynamic Wine. Terre di Chieti -**  
**Protected Geographical Indication P.G.I.**

## R O S É



### Cerasuolo d'Abruzzo

In 2010, Cerasuolo d'Abruzzo was the first rosé wine to be recognized as DOC. At sight, Cerasuolo d'Abruzzo has very intense and brilliant cherry pink hues. On the palate, however, fruity and spicy notes are appreciable with a structure that is close to that of a red. The nose shows delicate notes of raspberry, pomegranate, cherry, geranium and carnation with a delicately spicy background.

**Pairings:** grilled white meats, medium-aged cheeses, shellfish, and why not vegetables too. Companion of a thousand events, it is with us throughout the year, from the hot days spent under the summer sun to the rosy sunsets of autumn.

**Serving temperature:** 8-10 degrees

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## W H I T E



### Pinot Grigio

Although it is often vinified in white, we preferred a short maceration on the skins which give the wine its typical coppery colour, also known as onion skin. In addition to the colouring, this oenological choice of ours favors a greater aromatic complexity, also improving the structure of the wine, while maintaining a marked flavor and good acidity, able to balance an alcohol content that can hardly be found in white wines.

**Pairings:** due to its high alcohol content, we recommend pairing it with seafood dishes, molluscs or cod, but also with aromas of the woods and therefore small game, mushrooms, cheeses and white meats.

To be enjoyed cold between spring and summer as a wind-down after a long day of hiking in the mountains. Or at room temperature during the first cold of autumn.

**Serving temperature:** 8-12 degrees

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### Pecorino

Its fruity notes are sumptuous and warm and hints of yellow flowers are perceived. There are also mineral, iodine and aromatic herb notes such as thyme and marjoram. After various researches, studies and attempts in the vineyard and in the cellar, we managed to obtain a Pecorino wine characterized by a strong acidity and a broad structure, also characterized by the temperature range suffered by the bunches during their stay in our vineyards.

**Pairings:** blue cheeses, dried fruit, legumes, and especially fish. There is nothing better than uncorking it for an aperitif overlooking the sea in our beautiful Abruzzo. Impossible not to have it frozen under an beach umbrella. With peach and mint it's lovely.

**Serving temperature:** 8-10 degrees

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