

General Info**Country:** Italy**Region:** Abruzzo**Appellation(s):** Montepulciano d'Abruzzo, Trebbiano d'Abruzzo, IGP Colline Pescaresi**Producer:** Carmine Mancini**Year Founded:** 2017**Annual Production Total:** 8,500 cases**Farming:** Certified Biodynamic**Harvest Method:** Manual**Total Esate Size:****Marchesi Migliorati**

Marchesi Migliorati aims to rediscover, transform and enhance vineyards in the hearth of Abruzzo (center of Italy) with high potential, often unfortunately abandoned, converting them to organic and biodynamic agriculture and bringing them to a production of healthy, clean and high quality grapes, in full respect of one of the areas Italian wineries with the highest potential and still little explored.

Marchesi Migliorati only cultivates indigenous varietals from the area (Montepulciano, Trebbiano and Pecorino), with low-invasive techniques that safeguards biodiversity in the environment. Moreover, the entire production process is supported with clean energy produced by solar panels.

The Wines**Trebbiano d'Abruzzo**

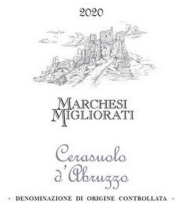
100% Trebbiano vines planted to clay on a south east facing hillside at 300 meters elevation. Fermentation is carried out in steel tanks for 10 days without temperature control. Aging for no less than three months in steel tanks, but exact time varies from vintage to vintage.

**Pecorino IGP Colline Pescaresi**

100% Abruzzo Pecorino vines planted to clay on a south east facing hillside at 300 meters elevation. Fermentation is carried out in steel tanks for 10 days without temperature control. Aging for no less than three months in steel tanks, but exact time varies from vintage to vintage.

**Montepulciano d'Abruzzo**

100% Montepulciano vines planted to clay on a south east facing hillside at 300 meters elevation. Fermentation is carried out on skins in steel tanks for 15 days without temperature control. Aging for no less than six months in steel tanks, but exact time varies from vintage to vintage.



Cerasuolo d'Abruzzo

100% Montepulciano vines planted to clay on a south east facing hillside at 300 meters elevation. Fermentation is carried out on skins in steel tanks for 15 days without temperature control. Aging for no less than six months in steel tanks, but exact time varies from vintage to vintage.