



TORRE ZAMBRA
VILLAMAGNA

De Perchio family
has been growing vines in Villamagna
since 1961

MATERIALE RISERVATO
TORRE ZAMBRA



CAMPAIGN FINANCED ACCORDING
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Discover the story

In 1910, grandpa Vincenzo set off for Naples in his dogcart. He was going to finalize negotiations for the purchase of a plot of about 20 hectares of land, set around a lookout tower.



The land belonged to the Zambra family, and the tower, called after them, was known as “Torre Zambra”.

Later, Vincenzo’s son-in-law, Laurentino De Cerchio, planted his first Montepulciano and Trebbiano wines on that land by the tower. The vineyards were the first for a winery that opened in 1961 and became a keystone of Abruzzo’s winegrowing development.



Our production philosophy

The Villamagna Terroir

The hills of Villamagna are blessed with a unique microclimate that makes this one of the best wine countries in the world.

The sea and the mountains are on the doorstep and generate sudden temperature changes, both from day to night and from one season to the following, a climate feature that is the secret behind the aromatic profile and the intense colours of the wines. The winery's hill estate under vine, between 150 and 300 metres in altitude, is aspected perfectly to the south-east, on limestone and clay soils rich in humus and nutritious substances.



Cement Ageing

Torre Zambra has been committed since the beginning to the philosophy of the cement ageing. Comparing to other types of containers, concrete vats pledge an incomparable heat balance, which allows to keep the olfactory characteristics unaltered and to have rounder and softer wines, perfect for a longer ageing.

Tonneau Ageing

Torre Zambra's purpose is to express at its best the untold potential of Villamagna territory. Hence, for some of its wines, our winery has decided to carry on the ageing, already started in cement vats, into Tonneaux.

The main difference of this barrel, comparing to the well known Barrique, is due to its capacity: Tonneau can contain 550 liters, Barrique 225. The greater capacity of the Tonneau allows softer ageing, capable to naturally improve the organoleptic characteristics of wines, without the sharp flavor typical of the Barrique.

That is how smooth wines, especially reds, can free the specific scents and aromas of Villamagna territory, an area particularly suitable for quality reds production.

Spontaneous Fermentation

Since some years, Torre Zambra decided to endorse the philosophy of spontaneous fermentation by using indigenous yeasts instead of selected ones, with the aim to produce wines as much as possible natural and representative of its territory. According to spontaneous fermentation, the work begins in the vineyard: here careful agronomic operations make possible to ensure a generous amount of "native yeasts" to reach the cellar, where they engage in a natural transformation process. Consequently, a natural selection of several strains reaches the fermentation vats and brings a rich aromatic legacy.

Torre Zambra pursues this production approach and each bottle of its wine will offer only what has come from Nature itself. Hence, the wines are complex and thrilling, the purest expression of their native land.

Brune Rosse

Montepulciano d'Abruzzo doc · Riserva



State of the art and sheer excellence. Produced only in the best vintages, the wine is a pure Montepulciano d'Abruzzo made from vines cultivated on the hill slopes of Villamagna, some of Abruzzo's best vineyard country for red grapes that will age into great wines. The berries are picked by hand in the last ten days of October, from the Brune Rosse plot, a cru which lends its name to this prestigious label. The vines enjoy a favourable position, facing south-east at an altitude of 180 metres, about 10 kilometres from the seas and 20 kilometres from the Majella massif and its snow-capped slopes. This inky-hued wine is complex and fragrant, also thanks to the very low yield of only 80 quintals per hectare.

The grapes ferment in steel tanks at controlled temperatures of 28 - 30 °C, and consequently the vinification continues with a long maceration in concrete vats for about 60 days. 12 months refinement in concrete vats, followed by 24 months in oak Tonneaux of 550 litres capacity, endow strength and structure, delighting us with a wine ready to drink, but that will become a true nectar if left to age in the bottle.

The result is stunning, and only **2,500 bottles** are usually produced: a true collector's item. Hints of ripe red berries woven with nuances of leather, chocolate and cocoa powder will seduce your palate. Firm bodied and exceptionally well balanced, the wine follows through perfectly. A heavenly table companion for red meat, and what could be better than a glass served with beef braised in Montepulciano.

Distribution is **limited to 12 bottles** per Michelin/award-winning restaurant, and 60 bottles per distributor.

Designation: DOC Montepulciano d'Abruzzo Riserva

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 80 quintals

Harvest Period: last ten days in October

Vinification: long maceration on the skins for 60 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 12 months, in first-passage French and Slavonian oak Tonneau for 24 months and in bottle for 6 months

Cellarability: 20 years

Bottles: 750 ml

Villamagna

Villamagna doc



Villamagna DOC is the result of a valorisation project of Villamagna territories located in Abruzzo, where during the decades families used to produce a genuine wine, black as pitch, unique. Just a few years ago, a group of committed vignerons, armed with wisdom and love for their land, began studies and research that identified Villamagna as excellent vineyard country for making great red wines. The mix of particular climate conditions and the soil composition, in fact, supports a special cultivation and encourages a traditional production, making the Montepulciano d'Abruzzo produced here one of the best in the region, and has allowed the creation of a new designation, intended to remark and protect this area and its wines, enhancing the heritage of winemaking worldwide.

The Villamagna DOC production area is limited to only 85 hectares of the best plots in the municipal districts of Villamagna, Vacri and Bucchianico, in the province of Chieti, with **south-east** or south-west exposure, and altitudes between 30 and 180 metres.

The wine is quite unique, a pure Montepulciano d'Abruzzo from grapes selected in the winery's vineyards in the municipality of Villamagna. Yield is less than 120 quintals per hectare and every cluster is selected by hand and stored in small wooden crates for the trip to the cellar.

Vinification is in steel tanks at controlled temperature of 28 – 30 °C, with long maceration on the skins for 45 days.

The wine then matures for **12 months in concrete vats** and for 6 months in bottle.

The decision not to use wood for ageing the wines was inspired by the aim to allow the terroir to express its full natural potential.

In the glass, the wine is pitch black and the nose shows the typical notes of the Villamagna production area: cocoa powder, ground coffee and leather. In the mouth the wine is intense, with perfect follow through, caressing mouthfeel and a peppery finale. Great with pork with plums and apple purée..

Designation: DOC Villamagna

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days in October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 12 months and in bottle for 6 months

Cellarability: 5 years

Bottles: 750 ml

Colle Maggio

Montepulciano d'Abruzzo doc · Riserva

Specific vineyard techniques to reduce yield per hectare are the secret behind Montepulciano d'Abruzzo Riserva "Colle Maggio". Its deep black hue is truly striking, an appealing inky shade that is perfect for a meditation wine.

*Produced by Torre Zambra winery on the Colle Maggio hillside, in Villamagna, at an altitude of about 200 metres, the unique **south-east** exposure of the vines and the **limestone and clay soils**, combined with per-hectare yield of under 100 quintals, guarantee complexity and structure to this great red vin de garde. The grapes are picked by hand and collected in small wooden crates in the second ten days of October. Once in the cellars, the long maceration in steel tanks at controlled temperature extracts all the colour from the skins.*

*The wines then mature for a year in concrete vats, and the part of them destined to become Reserve is left for a further **20 months** in first-passage French and Slavonian oak **Tonneaux**, followed by **6 months in the bottle**.*

The refined nose profile hints at autumn leaves and ripe fruit unfolding to reveal raspberry and spice, with notes of coffee, tobacco and cocoa powder in the finale. The wine is full-bodied and well-structured but never aggressive, with the time spent in the wood adding a hint of spice in the close, and the note of cocoa powder accentuating and underscoring the roundness and a stunning balance. Calf filet with crispy bacon in Montepulciano sauce is highly recommended.



Designation: Designation: DOC Montepulciano d'Abruzzo Riserva

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 100 quintals

Harvest Period: second ten days in October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 12 months, in first-passage French and Slavonian oak Tonneau for 20 months and in bottle for 6 months

Cellarability: 15 years

Bottles: 750 ml

Colle Maggio

Montepulciano d'Abruzzo doc



Montepulciano d'Abruzzo "Colle Maggio" attracts appreciative glances thanks to its impenetrable pitch black hue, an enchanting deep colour.

The wine is made with rigorously selected grapes from the Colle Maggio hillside in Villamagna, at an altitude of about 200 metres on the sea level. The **south-east** exposure of the vines, the **limestone and clay soils** and per-hectare yield kept under 120 quintals, allow the production of a red wine with a great organoleptic complexity. The grapes are picked by hand and collected in small wooden crates in the first ten days of October. Once in the cellars, the long maceration in steel tanks at controlled temperature guarantees to extract all the colour from the skins.

The wines then mature for a year in concrete vats, for a further **12 months** in second-passage French and Slavonian oak **Tonneaux** and finally for **4 months in the bottle**. The nose is intense, with wild berries aromas and notes of tobacco, coffee and cocoa powder in the finale. In the mouth the wine is complex, supple and round. Aftertastes of chocolate can be perceived in the close, with hints of bitter almonds, purely typical of Montepulciano d'Abruzzo. Perfect with flavoursome first courses and barbecued meat, spare lamb rib in pistachio crust.

Designation: DOC Montepulciano d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days in October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 12 months, in second-passage French and Slavonian oak Tonneau for 12 months and in bottle for 4 months

Cellarability: 10 years

Bottles: 3 lt - 1,5 lt - 750 ml

Colle Maggio

Cerasuolo d'Abruzzo doc



An ideal compromise between structure and freshness, achieved with off-the-skins vinification of Montepulciano d'Abruzzo.

The vineyards are located on "Colle Maggio" hillside, in Villamagna, at about 180 metres above sea level, with perfect southward exposure. The training system preferred is the Abruzzo pergola, and yield is kept at about 120 quintals per hectare.

Clusters are picked by hand and collected in small wooden crates, packed with dry ice which leads to a rapid temperature drop precisely in the vineyard, maintaining the perfumes naturally possessed by the grapes.

In the cellar the grapes are soft crushed as for white wine-making, and the must is separated from the skins immediately to obtain the typical cherry-pink hue, characteristic of this wine. The name "cerasuolo", in fact, comes from the dialect word "cerasa", meaning "cherry". The next step is a quick fermentation at controlled temperature.

In true Torre Zambra tradition, the wines spend two months in concrete vats and two in the bottle, to bring forth the freshness and the brilliant rosé colour, as well as an ample sensory profile that ranges from cherry to plum.

Cerasuolo's fragrance and flavour make it a perfect partner for fish crudités and delicate seafood first courses.

Designation: DOC Cerasuolo d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days in October

Vinification: cold maceration; soft pressing of the skins

Fermentation: 14 days in stainless steel tanks at 14 - 16 °C

Ageing: in concrete vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml

Colle Maggio

Passerina · Abruzzo doc

Passerina “Colle Maggio” is the most recent success in Torre Zambra’s endeavour to revive Abruzzo’s precious native heirloom cultivars. The essence of Villamagna’s dependable hill terroir finds a powerful voice in this mono-varietal white Passerina.

The vineyards are on the slopes of Colle Maggio hill, in Villamagna, about 200 metres above sea level and with perfect south-east exposure.

The yield per hectare is about 120 quintals, from limestone and clay soils that imbue the wines with their minerality and longevity. Manual picking guarantees that only the clusters at the best stage of ripeness make their way to the wooden crates.

The grapes are cold-macerated for 24 hours and soft-crushed, then the wine matures for two months in concrete vats and for two months in the bottle, in true winery tradition, emerging an elegant, intense, brilliant straw yellow.

The fresh, elating nose shows hints of Granny Smith and citrus fruit, while the mouth echoes the freshness, combined with a perfect roundness, with a balanced sensory profile also vaunting a pleasing tanginess. Pair with fish dishes, shellfish and white meat.



Designation: DOC Abruzzo

Varietal: 100% Passerina

Training System: spurred cordon rows

Yield per Hectare: 120 quintals

Harvest Period: first ten days in September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 14 - 16 °C

Ageing: on fine lees, in concrete vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml

Colle Maggio

Pecorino · Abruzzo doc



Torre Zambra was one of the first Abruzzo wineries to wager on the renaissance of this heirloom vine. The real origins of Pecorino are a mystery, although legends say its name comes from the fact that in ancient times the vines growing on Abruzzo mountains were the favourite snack for sheeps (“pecora” in Italian). A number of researchers believe the cultivar to be related to “Greco”, of Greek origin, which later spread around the Campania region and other areas of southern Italy.

All Torre Zambra vineyards are located at about 200 metres of altitude on limestone and clay soils, with perfect south-east aspecting combined with per-hectare yield of 120 quintals to guarantee the tanginess and structure of the wines. The harvest, which takes place during the second ten days of September, ensures perfect ripeness and development of the clusters, bathed in sunshine for the highest number of hours a year.

Maceration at very low temperatures for 24 hours in steel tanks is followed by two months in concrete vats, and two in the bottle.

The Pecorino is brilliant straw yellow with a subtle nose of citrus notes, lemon to the fore, and a crisp, balanced, truly lingering palate.

This is the perfect wine to serve with “brodetto” fish soup, or with fresh cheeses. The more daring will want to see the effect on white meats and delicate first courses.

Designation: DOC Abruzzo

Varietal: 100% Pecorino

Training System: spurred cordon rows

Yield per Hectare: 120 quintals

Harvest Period: second ten days in September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 13 - 16 °C

Ageing: on fine lees, in concrete vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml

Colle Maggio

Trebbiano d'Abruzzo doc

A native heirloom vine that is the perfect example of how to exploit a terroir, a winemaking process whose mission is total quality. For many years the vine was misunderstood by critics and confused with the Tuscan cultivar, but Trebbiano d'Abruzzo now stands as one of the best expressions of the gentle Abruzzo hills.

Torre Zambra vines are found at about 160 metres above sea level, with southward exposure, and yield never in excess of 130 quintals per hectare. The training system for achieving the best quality is the Abruzzo pergola.

Clusters are selected directly during harvest and collected in small wooden crates, packed with dry ice which brings about a rapid temperature drop and fixes aromas, priming grapes for vinification and subsequent maturation in concrete vats for about two months, followed by two months in the bottle.

Cold maceration and the soft crushing of the berries ensure to obtain a brilliant straw yellow wine of stunning fragrance, and perfect with a wide range of foods.



Designation: DOC Trebbiano d'Abruzzo

Varietal: 100% Trebbiano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 130 quintals

Harvest Period: last ten days in September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 14 - 16 °C

Ageing: on fine lees, in concrete vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml

Contatti

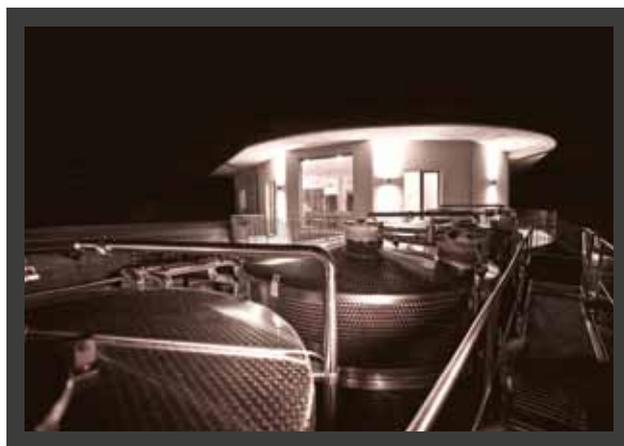
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