



TERRACOTTA

CANDONI DE ZAN
Family



From the earliest days of winemaking, wine was crafted in fired-clay and concrete vessels, such as ancient amphorae. Oak barrels were only later adopted in regions without access to concrete. At Terracotta, we've rediscovered the unique benefits of concrete as an aging medium, capturing the best qualities of both oak and stainless steel, while avoiding their drawbacks. Concrete naturally stabilizes wine temperature, making it an ideal environment for the aging process and allowing wines to develop refined flavors and complexity.

MONTEPULCIANO D'ABRUZZO RED WINE

Terracotta Montepulciano d'Abruzzo offers a perfect balance of fruit, tannin, and texture. It captures the traditional elegance of Montepulciano grapes, refined through the modern application of concrete aging for a truly unforgettable wine experience.

GRAPE

100% Montepulciano d'Abruzzo

ORIGIN

Abruzzo, Italy - vineyards located between 200 and 300 meters above sea level, with south and southeast exposures.

HARVEST

Mid September.

DENOMINATION

D.O.C.
Denominazione di Origine Controllata

VINEYARD CHARACTERISTICS

The vineyard is planted with a density of 3,000 plants per hectare and trained using the Guyot system. The soil is predominantly clay, contributing to the wine's unique character.

VINIFICATION

After a careful selection, the grapes undergo a short cryomaceration, holding the crushed fruit at a low temperature before fermentation. The must is then fermented at a controlled temperature of 82° F for about 25-30 days, with the skins kept in contact to extract rich color and flavors. Throughout this period, delestage (rack and return) is performed to achieve a balance of fruit, soft tannins, and stable color. Following a gentle pressing to separate the skins, the wine undergoes malolactic fermentation, allowing it to soften and gain complexity. The wine is then filtered and aged in concrete vessels for 6-8 months.



WINEMAKER NOTE

Color: intense, deep red.

Nose: a rich bouquet with notes of violets and licorice.

Taste: on the palate, it presents cherry and blackberry flavors with hints of dark chocolate and a spicy, chili-like finish. Smooth and well-balanced with a lasting finish.

Serving temperature: 61°-64° F.