



*“Villamedoro l'anima del vino”*

# VILLA MEDORO

ABRUZZO



Located in Medoro, a small village located near Atri in Abruzzo, Villa Medoro entered the Della Loggia-Morricone family when Luigi Della Loggia purchased the property in 1966. Today the estate includes more than 250 hectares, with 107 under vine. Set in the beautiful Teramo hills overlooking the green Adriatic, the area is well-suited to viticulture.

Since taking up her family's estate in 1996 at the age of 22, Federica Morricone has dramatically raised the estate's aspirations, producing exceptional wines that passionately reflect the unique terroir of a region in which wineries more often prioritize quantity over quality. Riccardo Cotarella, one of Italy's leading vine/wine consultants, has collaborated with the estate since 2003.

Already one of the most awarded wineries of the region, Villa Medoro completed a new winery in 2012 to assist in achieving even greater bottlings. The motto “Villamedoro l'anima del vino,” or “Villa Medoro is the soul of wine,” now drives this family property.

## **TREBBIANO** *Bianco*

100% Trebbiano from Abruzzo's Atri region fermented in stainless with no malolactic fermentation.  
*bright straw; nose of almonds, white flowers and citrus; fresh palate with a tincture of exotic fruits*

## **PECORINO** *Bianco*

One of Italy's oldest grape varieties, Pecorino is native to the Abruzzo. Grapes are gently crushed and the must sees an 8–10-hour cryo-maceration at 5-6C before fermentation in stainless; no malolactic.  
*straw yellow with green reflexes; intense, persistent nose of pear, apricot, and white flowers; crisp and balanced palate with yellow fruit flavors and a fine but distinct mineral component*

## **PASSERINA** *Bianco*

A rare white grape indigenous to the Marche, “Passerina” describes grapes with small berries often devoid of seeds. Fermented in stainless with no malolac, followed by refinement in bottle.  
*straw yellow; elegant perfume of yellow fruit, white flowers, and light sage; good body*

## **MONTEPULCIANO D'ABRUZZO**

100% Montepulciano d'Abruzzo: primary and malolactic fermentations in stainless.  
*lively, bright ruby; nose of black cherry, red fruits, and spice; wonderfully smooth palate of red fruit*

*Thank you for your time and for your interest in Connoisseur wines.*