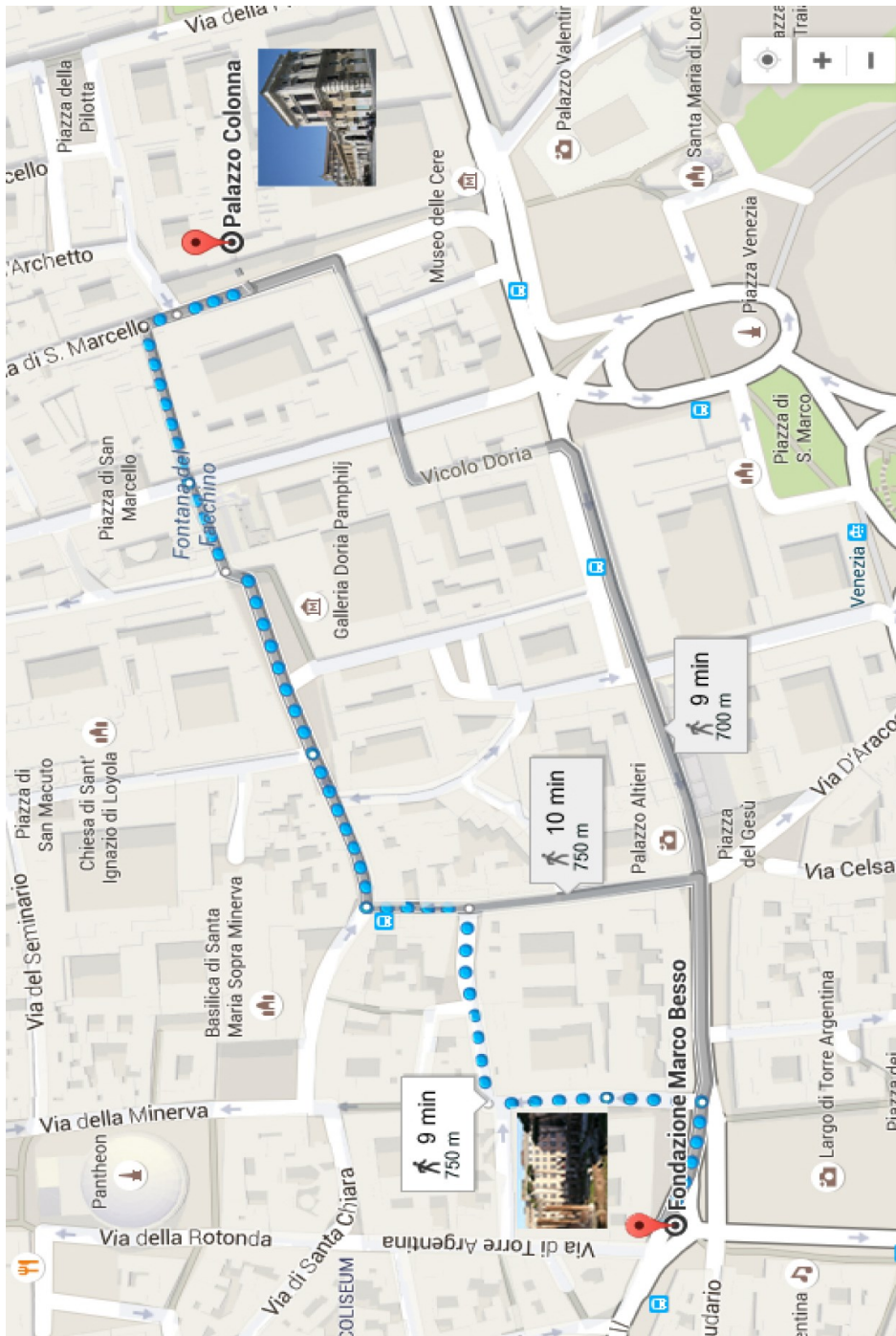




SAPIENZA
UNIVERSITÀ DI ROMA



United Nations
Educational, Scientific and
Cultural Organization



International
Year of Light
2015

CANTINA TOLLO

Biologico



Trebbiano d'Abruzzo DOP - ORGANIC

Category: white

Terroir and cultivation data

Area and Location of vineyards: Tollo, Ortona, Canosa Sannita, Orsogna
• Type of grapes: Trebbiano d'Abruzzo 100 % organic • Altitude: 130 metres above sea level • Soil type: medium density • Exposition to sun: west and south-west • Age of vines: 10-15 years • Density of cultivation vines/hectare: 1600 vines canopy style • Yield of product per hectare: 120 q.l • Method of cultivation: pergola Abruzzese • Harvest period: middle of September

Vinification

Type and time of maceration of the skins: soft pressing of the grapes, cold maceration of the pressed grapes, cold settling of the must and fermentation at controlled temperature • Temperature of fermentation in °C: 16 – 18°C • Malolactic Fermentation: no • Refinement: 4 months in stainless steel tanks

Physical and chemical properties

Alcohol degree: 12,6 % by volume • Total dry extract: 23 gr/l • Total acidity: 5,80 gr/l • Ph: 3,38 • Residual sugar: 3,5 gr/l •

Sensor analysis

Colour: light straw yellow with green reflexes • Fragrance: fruity, with clear mineral and floral notes • Taste: medium bodied, delicate, fruity with almond aftertaste

How to serve

Temperature in °C: 12°C • Serve alongside: excellent as an aperitif and with all fish dishes, white meats and fresh cheeses

Montepulciano d'Abruzzo DOP - ORGANIC

Category: red

Terroir and cultivation data

Area and Location of vineyards: Tollo, Ortona, Canosa Sannita, Orsogna
• Type of grapes: Montepulciano d'Abruzzo 100 % • Altitude: 130 metres above sea level • Soil type: limestone and clay • Exposition to sun: south-east • Age of vines: 20 years • Density of cultivation vines/hectare: 1600 vines canopy style • Yield of product per hectare: 110 quintals • Method of cultivation: Pergola Abruzzese • Harvest period: mid October

Vinification process

Type and time of maceration of the skins: maceration on the skins at controlled temperature • Temperature of fermentation in °C: 25°C • Malolactic Fermentation: yes • Refinement: in cement tanks

Physical and chemical properties

Alcohol degree: 13,20 % by volume • Total dry extract: 32 gr/l • Total acidity: 5,40 gr/l • Ph: 3,5 • Residual sugar: 3,5 gr/l

Sensor analysis

Colour: rich ruby red with purplish highlights • Fragrance: small red fruit, violets and liquorice • Taste: well-structured with soft and well integrated tannins

How to serve

Temperature in °C: 18°C • Serve alongside: pasta dishes, roasts, sausages and cheeses seasoned

Biologico



Garden Dinner Buffet

White or red wine, Fruit juices , Mineral Water

Vegetarian appetizer
Krapfen savory pastries
Cheese puff pastry

Tagliolini pasta flan with lemon sauce
Rice pilaf with asparagus tips and saffron
Mezze maniche pasta with eggplant, cherry tomatoes, marjoram, and ricotta salata cheese
Basmati rice with fragrant spices and chicken nuggets
Bicolored vegetable flan with veal meatballs
Roast beef on a bed of arugula
Cornish hens stuffed with vegetables
Eggplant parmesan
Zucchini crusted ricotta cheese flan
Valeriana/Mache lettuce salad, julienned mild caciottina cheese, hazelnut crumbs, and mint scented melon balls
Asparagus salad, celery heart, shaved parmesan and toasted pine nuts
Vegetable gratin

Dessert Buffet

Vanilla and strawberry ice cream rings surrounding wild strawberries
Pistachio and chocolate ice cream rings
Chocolate crusted mint bomba
Viscioli berry tart with almond paste
Figs and cream in puff pastry
Apricots and cream in puff pastry
Profiterole with chocolate sauce on the side
Strawberry Bavarian with chocolate glaze
Caprese tart
Melon semifreddo
Wild berry semifreddo
Seasonal sliced fruit arrangements

Coffee and tea

CANTINA TOLLO

Viale Garibaldi, 68 • 66010 Tollo (CH)
Abruzzo (Italia)
Tel. +39 0871 96251
Fax +39 0871 962122 (Amm.)
Fax +39 0871 962344 (Comm.)

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