

VILLA CERVIA



MONTEPULCIANO D'ABRUZZO "Villa CERVIA" DOC

Denomination: Montepulciano d'Abruzzo DOC Villa Cervia

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: strong ruby red.

Fragrance: strong, persistent.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 18° C

Advised dishes: excellent with roasted food.

Bottle: classic bordeaux bottle 750 ml.



TREBBIANO D'ABRUZZO "Villa CERVIA" DOC

Denomination: Trebbiano d'Abruzzo DOC Villa Cervia

Cepages: Trebbiano and other typical kinds

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: light straw yellow.

Fragrance: fruity.

Taste: flavourful, delicate and wellbalanced.

Alcoholic content: 11,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: excellent with fish.

Bottle: classic bordeaux bottle 750 ml.



MONTEPULCIANO CERASUOLO "Villa CERVIA" DOC

Denomination: Montepulciano d'Abruzzo Cerasuolo DOC Villa Cervia

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia, with selected Montepulciano grapes, with no skins. Cold bottled with a sterile procedure.

Colour: cherry red.

Fragrance: fruity.

Taste: dry, smooth and well-balanced.

Alcoholic content: 12,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 12° - 13° C

Advised dishes: excellent with starters, fish soups, white meat, also through the whole meal.

Bottle: classic bordeaux bottle 750 ml.



CHARDONNAY TERRE DI CHIETI "Villa CERVIA" IGT

Denomination: Chardonnay "Terre di Chieti" IGT

Cepages: Chardonnay 80% Others 20%

Production zone: Hillsides of Chieti's province.

Winemaking and mellowing: exclusive for Villa Cervia with selected grapes and fermentation at controller temperature.

Colour: Light straw yellow.

Fragrance: Fresh fruity with suggestion of banana.

Taste: Harmonious and pleasantly soft and savoury.

Alcoholic content: 12% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: with starters, fish course, light soups.

Bottle: Cork UVAG bordolese bottle 750 ml.



MONTEPULCIANO D'ABRUZZO "Villa Cervia" DOCG AGEING IN WOOD

Denomination: Montepulciano d'Abruzzo DOCG Colline Teramane 2003 Riserva

Cepages: Montepulciano grapes 100%

Production area: Teramo hills.

Vineyard: 4450 Vine for echtare.

Vintage: October 15-20.

Fermentation: For 6-8 days with skins.

Ageing: In barrel for 18 months.

Colour: Ruby Strong.

Perfume: the powerful personality is very important.

Body: Strong velvet, light wood taste.

Conservation: To preserve in bottles for 7-10 years..



ROSSO "Villa CERVIA"

Denomination: Rosso Villa Cervia

Cepages: Montepulciano and Sangiovese

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. Cold bottled with a sterile procedure

Colour: strong ruby red

Fragrance: strong persistence.

Taste: dry, armonic and smooth.

Alcoholic content: 11,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 18° C

Advised dishes: roasted food

Bottle: classic bordeaux bottle 750 ml.



BIANCO "Villa CERVIA"

Denomination: Bianco Villa Cervia

Cepages: Trebbiano and Chardonnay

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. Cold bottled.

Colour: straw yellow.

Fragrance: fruity.

Taste: dry, armonic and fragrant.

Alcoholic content: 10,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: fish.

Bottle: classic bordeaux bottle 750 ml.



ROSE' "Villa CERVIA"

Denomination: Rosé Villa Cervia

Cepages: Montepulciano and Sangiovese.

Production zone: Teramo hills.

Winemaking and mellowing: no skins with Montepulciano d'Abruzzo grapes. Cold bottled with a sterile procedure.

Colour: rosy.

Fragrance: delicate, persistent.

Taste: dry, armonic.

Alcoholic content: 11% Vol.

Conservation: horizontal in the dark.

How to serve it: 12° - 13° C

Advised dishes: fstarters, fish soups and white meat.

Bottle: classic bordeaux bottle 750 ml.



BLU NICE - vino frizzante "Villa CERVIA"

Denomination: Blu Nice sparkling wine

Cepages: carefully processed Chardonnay, Passerina and Trebbiano grapes to obtain excellent wine.

Production zone: Teramo hills.

Winemaking and mellowing: low-temperature fermentation in mediumcapacity tanks and long ageing.

Average pressure: 2,3 – 2,5 BAR

Colour: light straw yellow.

Fragrance: delicate, persistent..

Taste: delicate, with slight yeast hints.

Alcoholic content: 11 % Vol.with 6 g/l di residue sugar.

Conservation: horizontal in the dark.

How to serve it: cold 4° - 6° C

Advised dishes: with hors d'oeuvres, fish starters, fried food.

Bottle: dark blue Rhine bottle 750 ml.



"SPUMANTE" CORTE dessert

Denomination: Spumante Corte Dessert

Cepages: Trebbiano, Chardonnay, Passerina and Moscato.

Production zone: Teramo hills.

Vinification: Charmat method with ageing in bottle.

Colour: straw with gold highlights.

Fragrance: fresh with a delicate fragrance of Moscato.

Taste: sweet, armonic and persistent.

Alcoholic content: 11 % Vol.

Total dry extract: 23 g/l

Total acidity: 5,8 g/l

Pressure in the bottle: 4,9 bar A 20°C.

Conservation: horizontal in the dark.

How to serve it: very cold 3° - 5° C

Advised dishes: dessert after meal.

Bottle: classic spumante bottle 750 ml.



"SPUMANTE" CORTE brut

Denomination: Spumante Corte Brut

Cepages: Chardonnay, Passerina and Pecorino.

Production zone: Teramo hills.

Vinification: select grapes are gently pressed with skins removed and fermented at a controller temperature.

Colour: straw with gold highlights.

Fragrance: fresh, fruity with a delicate fragrance of yeast.

Taste: dry but not acid, soft and persistent.

Alcoholic content: 11,5 % Vol.

Total dry extract: 22 g/l

Total acidity: 6,2 g/l

Pressure in the bottle: 4,8 bar A 20°C.

Conservation: horizontal in the dark.

How to serve it: very cold 3° - 5° C

Advised dishes: appetizers, fish courses.
Bottle: classic spumante bottle 750 ml.

ROCCA DEI BOTTARI



MONTEPULCIANO D' ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo DOC Rocca dei bottari
Cepages: Montepulciano
Production zone: Teramo hills.
Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.
Colour: strong ruby red.
Fragrance: strong, persistent.
Taste: soft, full-bodied, pleasant to drink.
Alcoholic content: 13% Vol.
Conservation: horizontal in the dark.
How to serve it: 18° C
Advised dishes: excellent with roasted food.
Bottle: classic bordeaux bottle 750 ml.



TREBBIANO D'ABRUZZO DOC

Denomination: Trebbiano d'Abruzzo DOC Rocca dei bottari
Cepages: Trebbiano and Chardonnay
Production zone: Teramo hills.
Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.
Colour: light straw yellow.
Fragrance: fruity.
Taste: flavourful, delicate and wellbalanced.
Alcoholic content: 12% Vol.
Conservation: horizontal in the dark.
How to serve it: 8° - 10° C
Advised dishes: excellent with fish.
Bottle: classic bordeaux bottle 750 ml.



MONTEPULCIANO CERASUOLO D'ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo Cerasuolo DOC Rocca dei bottari
Cepages: Montepulciano
Production zone: Teramo hills.
Winemaking and mellowing: exclusive for Villa Cervia, with selected Montepulciano grapes, with no skins. Cold bottled with a sterile procedure.
Colour: cherry red.
Fragrance: fruity.
Taste: dry, smooth and well-balanced.
Alcoholic content: 12% Vol.
Conservation: horizontal in the dark.
How to serve it: 12° - 13° C
Advised dishes: excellent with starters, fish soups, white meat, also through the whole meal.
Bottle: classic bordeaux bottle 750 ml.



MONTEPULCIANO D'ABRUZZO DOCG AGEING IN WOOD

Denomination: Montepulciano d'Abruzzo DOCG Colline Teramane 2003 Riserva Rocca dei Bottari

Cepages: Montepulciano grapes 100%

Production area: Teramo hills.

Vineyard: 4450 Vine for echartare.

Vintage: October 15-20.

Fermentation: For 6-8 days with skins.

Ageing: In barrel for 18 months.

Colour: Ruby Strong.

Perfume: the powerful personality is very important.

Body: Strong velvet, light wood taste.

Conservation: To preserve in bottles for 7-10 years..



"SPUMANTE" Rocca dei Bottari

Denomination: Spumante Rocca dei Bottari

Cepages: Chardonnay, Passerina and Pecorino.

Production zone: Teramo hills.

Vinification: select grapes are gently pressed with skins removed and fermented at a controller temperature.

Colour: straw with gold highlights.

Fragrance: fresh, fruity with a delicate fragrance of yeast.

Taste: dry but not acid, soft and persistent.

Alcoholic content: 11,5 % Vol.

Total dry extract: 22 g/l

Total acidity: 6,2 g/l

Pressure in the bottle: 4,8 bar A 20°C.

Conservation: horizontal in the dark.

How to serve it: very cold 3° - 5° C

Advised dishes: appetizers, fish courses.

Bottle: classic spumante bottle 750 ml.

CASA MORETTI

Line presented at the 75th year of operation in the field of house wine Moretti with the parent Domenico in 1927 began the long wine-making activities. Today this passion continues steadily establishing itself in major markets thanks to Rino, Michela and Albano.



MONTEPULCIANO D'ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo DOC Casa Moretti

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: strong ruby red.

Fragrance: strong, persistent.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12% Vol.

Conservation: horizontal in the dark.

How to serve it: 18° C

Advised dishes: excellent with roasted food.

Bottle: classic bordeaux bottle 750 ml.



TREBBIANO D'ABRUZZO IGT

Denomination: Trebbiano d'Abruzzo DOC Casa Moretti

Cepages: Trebbiano and other typical kinds

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: light straw yellow.

Fragrance: fruity.

Taste: flavourful, delicate and wellbalanced.

Alcoholic content: 11,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: excellent with fish.

Bottle: classic bordeaux bottle 750 ml.



SANGIOVESE MARCHE IGT

Denomination: Sangiovese Marche IGT Casa Moretti

Cepages: Sangiovese 85% Montepulciano 15%

Production zone: Ascoli hills

Winemaking and mellowing: short-term skin maceration and controlled temperature fermentation.

Bottling: on-site with cold sterile process and under strict microbiological control.

Colour: ruby red

Fragrance: delicate and unique.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12% Vol.

Bottle ageing: horizontally and in the dark.

How to serve: 16° - 18° C

Advised dishes: With all dishes.

Bottle: classic bordeaux bottle 750 ml.



CHARDONNAY TERRE DI CHIETI IGT

Denomination: Chardonnay "Terre di Chieti" IGT Casa Moretti

Cepages: Chardonnay 80% Others 20%

Production zone: Hillsides of Chieti's province.

Winemaking and mellowing: exclusive for Villa Cervia with selected grapes and fermentation at controller temperature.

Colour: Light straw yellow.

Fragrance: Fresh fruity with suggestion of banana.

Taste: Harmonious and pleasantly soft and savoury.

Alcoholic content: 12% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: with starters, fish course, light soups.

Bottle: Cork UVAG bordolese bottle 750 ml.



MONTEPULCIANO CERASUOLO D' ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo Cerasuolo DOC Casa Moretti

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia, with selected Montepulciano grapes, with no skins. Cold bottled with a sterile procedure.

Colour: cherry red.

Fragrance: fruity.

Taste: dry, smooth and well-balanced.

Alcoholic content: 12,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 12° - 13° C

Advised dishes: excellent with starters, fish soups, white meat, also through the whole meal.

Bottle: classic bordeaux bottle 750 ml.

RUBIRO



RUBIRO GIOVANE IGT

Denomination: Rubiro Giovane IGT Colli Aprutini Rosso

Cepages: Montepulciano, Sangiovese, Merlo t, Malbec.

Production zone: Teramo hills.

Colour: brilliant Ruby.

Fragrance: fresh, fruity with notes of crusche grapes, cherry and faint vanilla.

Taste: intense, substantial, smooth.

Alcoholic content: 12,5% Vol.

How to serve: 16° -18° C

Advices dished: antipasti, italian first corse, roasted fish or fish stew.

Ageing: intended for consumption in the year following the harvest but will retain its quality well if properly stored.

Bottle: classic Bordeaux bottle 750 ml.



RUBIRO NOVELLO IGT

Denomination: Rubiro Novello IGT Colli Aprutini Rosso

Cepages: Montepulciano, Sangiovese, Merlo t, Malbec.

Production zone: Teramo hills.

Colour: brilliant Ruby.

Fragrance: fresh, fruity with notes of crusche grapes, cherry and faint vanilla.

Taste: intense, substantial, smooth.

Alcoholic content: 12,5% Vol.

How to serve: 16° -18° C

Advices dished: antipasti, italian first corse, roasted fish or fish stew.

Ageing: intended for consumption in the year following the harvest but will retain its quality well if properly stored.

Bottle: classic Bordeaux bottle 750 ml.



PECORINO IGT TERRE DI CHIETI

Denomination: Rubiro Pecorino IGT Terre di Chieti.

Cepages: Pecorino.

Production zone: Teramo hills.

Colour: straw with gold highlights.

Fragrance: fresh, fruity with notes of wild berries.

Taste: pleasingly tart and persistent.

Alcoholic content: 12% Vol.

How to serve: 8° -10° C

Advices dished: fish, light meat, Italian first courses.

Bottle: classic Bordeaux bottle 750 ml.

COLLE AL MONTE



MONTEPULCIANO D'ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo DOC Colle al Monte

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: strong ruby red.

Fragrance: strong, persistent.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 18° C

Advised dishes: excellent with roasted food.

Bottle: classic bordeaux bottle 750 ml.



TREBBIANO D'ABRUZZO DOC

Denomination: Trebbiano d'Abruzzo DOC Colle al monte

Cepages: Trebbiano and other typical kinds

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: light straw yellow.

Fragrance: fruity.

Taste: flavourful, delicate and wellbalanced.

Alcoholic content: 11,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: excellent with fish.

Bottle: classic bordeaux bottle 750 ml.

VESTINI



MONTEPULCIANO D' ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo DOC Vestini

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: strong ruby red.

Fragrance: strong, persistent.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 18° C

Advised dishes: excellent with roasted food.

Bottle: classic bordeaux bottle 750 ml.



ROSATO

Denomination: Rosato Vestini

Cepages: Montepulciano and Sangiovese.

Production zone: Teramo hills.

Winemaking and mellowing: no skins with Montepulciano d'Abruzzo grapes. Cold bottled with a sterile procedure.

Colour: rosy.

Fragrance: delicate, persistent..

Taste: dry, armonic.

Alcoholic content: 11% Vol.

Conservation: horizontal in the dark.

How to serve it: 12° - 13° C

Advised dishes: fstarters, fish soups and white meat.

Bottle: classic bordeaux bottle 750 ml.



TREBBIANO D'ABRUZZO DOC

Denomination: Trebbiano d'Abruzzo DOC Vestini

Cepages: Trebbiano and other typical kinds

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: light straw yellow.

Fragrance: fruity.

Taste: flavourful, delicate and wellbalanced.

Alcoholic content: 11,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: excellent with fish.

Bottle: classic bordeaux bottle 750 ml.

EREMO AL COLLE



MONTEPULCIANO D' ABRUZZO DOC

Denomination: Montepulciano d'Abruzzo DOC Eremo al Colle

Cepages: Montepulciano

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: strong ruby red.

Fragrance: strong, persistent.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12,5% Vol.

Conservation: horizontal in the dark.

How to serve it: 18° C

Advised dishes: excellent with roasted food.

Bottle: classic bordeaux bottle 750 ml.



SANGIOVESE IGT

Denomination: Sangiovese Marche IGT Eremo al colle

Cepages: Sangiovese 85% Montepulciano 15%

Production zone: Ascoli hills

Winemaking and mellowing: short-term skin maceration and controlled temperature fermentation.

Bottling: on-site with cold sterile process and under strict microbiological control.

Colour: ruby red

Fragrance: delicate and unique.

Taste: soft, full-bodied, pleasant to drink.

Alcoholic content: 12% Vol.

Bottle ageing: horizontally and in the dark.

How to serve: 16° – 18° C

Advised dishes: With all dishes.

Bottle: classic bordeaux bottle 750 ml.



TREBBIANO D'ABRUZZO DOC

Denomination: Trebbiano d'Abruzzo DOC Eremo al colle

Cepages: Trebbiano and Chardonnay

Production zone: Teramo hills.

Winemaking and mellowing: exclusive for Villa Cervia. After adequate ageing, it is cold bottled with a sterile procedure.

Colour: light straw yellow.

Fragrance: fruity.

Taste: flavourful, delicate and wellbalanced.

Alcoholic content: 12% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: excellent with fish.

Bottle: classic bordeaux bottle 750 ml.



CHARDONNAY TERRE DI CHIETI IGT

Denomination: Chardonnay "Terre di Chieti" IGT Eremo al colle

Cepages: Chardonnay 80% Others 20%

Production zone: Hillsides of Chieti's province.

Winemaking and mellowing: exclusive for Villa Cervia with selected grapes and fermentation at controller temperature.

Colour: Light straw yellow.

Fragrance: Fresh fruity with suggestion of banana.

Taste: Harmonious and pleasantly soft and savoury.

Alcoholic content: 12% Vol.

Conservation: horizontal in the dark.

How to serve it: 8° - 10° C

Advised dishes: with starters, fish course, light soups.

Bottle: classic bordeaux bottle 750 ml.