



VIGNAVOLANDO

di Bernardino

WINE



FonteaMonte Trebbiano d'Abruzzo DOC

Grapes: 100% Trebbiano d'Abruzzo Doc

Harvest: Last ten days of September

Average Production per Hectare: 70 hl

Vinification

Maceration at low temperature upon removal of grapes from the stalks and thermally-controlled alcoholic fermentation in steel containers

Bottling Details

12,50% Alcohol

Tasting

Straw- like yellow colour with green

An intense fruity scent, containing hints of pear, peach and tropical fruits. A fresh and lasting taste, well balanced and with a good structure.

Awards





FonteNuova Passerina IGT Terre di Chieti

Grapes: 100% Passerina IGT

Harvest: End of September

Average Production per Hectare: 60 hl

Vinification

Maceration at low temperature upon grapes removal from the stalks. Follows a thermally controlled alcoholic fermentation in stainless steel.

Bottling Details

12,5% Alcohol

Tasting

Straw-like yellow colour with green reflections. Citrus aromas, bergamot, white flowers typical of the mediterranean area.

Good acidity, persistent on the nose.

Awards





Volo Pecorino IGT Terre di Chieti

Grapes: 100% Pecorino IGT

Harvest: Last ten days of September

Average Production per Hectare: 50 hl

Vinification

Maceration at low temperature upon removal of grapes from the stalks and thermally-controlled alcoholic fermentation in steel containers

Bottling Details

13,50% Alcohol

Tasting

Straw- like yellow colour with golden reflections
An intense green tea and ripe peach scent.
Good structure and lasting taste

Awards





RosaSera Rosè d'Abruzzo Grapes Montepulciano d'Abruzzo DoC

Grapes: 100% Montepulciano d'Abruzzo Doc

Harvest: First week of October

Average Production per Hectare: 70 hl

Vinification

Maceration at low temperature upon removal of grapes from the stalks and thermally-controlled alcoholic fermentation in steel containers

Bottling Details

13% Alcohol

Tasting

Cherry red colour. A flowery and fruity scent, with hints of cherry and black cherry. A fresh, fragrant and lasting taste. The fruitage is well integrated with the olfactory sensation.

Awards





FonteAntica Montepulciano d'Abruzzo DOC

Grapes: 100% Montepulciano d'Abruzzo Doc

Harvest: Middle of October

Average Production per Hectare: 65 hl

Vinification

Maceration on the skins for 15 – 20 days approx.

Refining in Stainless Steel

Bottling Details

13,50% Alcohol

Tasting

Ruby red colour with violet reflections.

Intense notes of wild berries and black cherry.

Slightly spicy, well balanced, with a good structure and a lasting taste.

Awards





ROSSOROSA

Grapes: 60% Montepulciano d'Abruzzo;
20% Sangiovese;
20% Merlot

Harvest: Middle of October for Montepulciano and Sangiovese
Middle of September for Merlot

Vinification

The grape has a drying period on the vines, then we have the pressing and separation of the stalks and quite long aging on the skins. The aging is done in stainless steel tanks at controlled temperature.

Bottling Details

14% Alcohol

Tasting

Ruby red colour with violet reflections. The bouquet shows aroma of rose hips and violet, liquored red fruits and mature plum, light spiced hints. Complex wine with great structure, round and velvet. Good persistence.

Awards





Gabriel **Montepulciano d'Abruzzo DOC**

Grapes: 100% Montepulciano d'Abruzzo Doc

Harvest: End of October

Average Production per Hectare: 40 hl

Vinification

Long Maceration on the skins

Refining in French oak barrels for 36 months
and then in bottles.

Bottling Details

15% Alcohol

Tasting

Dark garnet-red colour with bluish reflections.

The bouquet shows aromas of wild berries, blackberry,
pomegranate, marasca cherry, black truffle.

Spicy hints of pepper and cloves.

Soft and velvety on the palate, great structure,

long lasting. Rich sensations of cocoa on the finish.



Fior di Visciole Dessert Wine

Sour Cherry Harvesting Method

Manual harvesting, carefully selected, carried out exclusively between mid and late September.

Processing Technique
The selected sour cherries are placed in stainless steel containers together with a base of Trebbiano wine.

During the aging phase, natural sucrose is added to enhance the extraction of aromas and the perfect balance between sugar and acidity components.

Maturation continues for approximately 90 days, after which clarification, filtration, and subsequent bottling are carried out.

Colour

Intense ruby red with evident violet reflections.

Aromatic Profile

Broad and persistent bouquet, characterized by typical notes of ripe sour cherries, hints of sweet almond and delicate nuances of small wild berries.

Taste

On the palate, it is full-bodied, smooth, and enveloping.

The perfect balance between natural sweetness and residual acidity gives the sip harmony and pleasantness, with a long and fruity finish that recalls the aromatic notes perceived on the nose.

Alcohol Content

11.5% Vol.

Pairings

Ideal as a meditation wine at the end of a meal, it pairs beautifully with aged and flavourful cheeses, enhancing their aromatic character. Also perfect with desserts based on dark chocolate or dry pastries.


vinitaly
HALL 12
STAND C2


ProWein
HALL 15
STAND E81



VIGNAVOLANDO
di Berardino
WINE

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