



# ABRUZZO

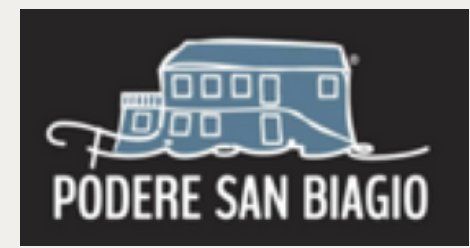
CONTROGUERRA



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**“AN AGRICULTURAL REALITY. A REALITY  
MADE UP OF PEOPLE, PATHS AND  
EVOLUTIONS”**

Located in Controguerra, on the Colline Teramane, the family run vineyard of Podere San Biagio sits on the border between Abruzzo and Marche.

Roughly 5 hectares at 300 meters above sea level, a few kilometers from the Adriatic coast, neighboring the Gran Sasso (the highest mountain in the Apennines), the influence of the sea and the mountain currents create a special microclimate well suited for ripening their grapes.

Organically run since the 1980's, the farm has since the beginning, embraced a natural and sustainable approach to agriculture. The main activity previously focused on the cultivation of abandoned ancient cereals and grains typical of the region. In 1994 the Agriturismo was born, a few years later came their first vineyard and olive grove, in 2000 the cellar was built and the first bottles began to be produced.

Nowadays, wine is the main activity on the family farm, with son Jacopo taking the lead and concentrating on natural vinification techniques refined over the years. All of the wines are spontaneously fermented, unfiltered, not clarified, with a minimal addition of sulphites as needed.

VARIETIES: TREBBIANO, PASSERINA, PECORINO, MONTEPULCIANO

CERTIFICATIONS: ORGANIC, VINNATUR

# SGARZELLA

## SPARKLING MACERATED WINE

Grape variety: 100% Passerina

Vintage: 2019

Soil: Limestone

Training system: Guyot

Vineyard management: Certified organic

Age: 25 years

Yield per hectare: 40 hl/ha

Collection method: manual

Harvest: September

In the cellar: Spontaneous fermentation in steel with two days of maceration on the skins. Aged for 11 months in stainless steel.

Referred in the bottle with the must of its own vintage, without filtration or additions.

12% vol.



# SALTARELLA

## WHITE WINE

Grape variety: Trebbiano, Passerina, Pecorino

Vintage: 2021

Soil: Limestone

Training system: Guyot

Vineyard management: Certified organic

Age: 25 years

Yield per hectare: 40 hl/ha

Collection method: manual

Harvest: September

In the cellar: Pressed and vinified separately. Spontaneous fermentation in steel. Aged for 11 months in stainless steel.

12% vol.



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# TREBBIANO

## MACERATED WHITE WINE

Grape variety: 100% Trebbiano

Appellation: Colli Aprutini IGT

Vintage: 2021

Exposure: South and west

Altitude: 300 meters

Soil: Limestone

Training system: Guyot

Vineyard management: Organic/biodynamic

Age: 30 years

Yield per hectare: 35 hl/ha

Collection method: manual

Harvest: September

Production: 2,500 bottles

In the cellar: 90 days of skin contact in anfora followed by 9 months of aging in anfora. No added so2.

14% vol.



# MIGRANTE

## MACERATED WHITE WINE

Grape variety: 100% Pecorino

Appellation: Pecorino Colli Aprutini IGT

Vintage: 2021

Exposure: South and west

Soil: Limestone

Training system: Guyot

Vineyard management:

Age: 25 years

Yield per hectare: 35 hl/ha

Collection method: manual

Harvest: September

In the cellar: Destemmed, 5-6 days on skins before being basket pressed into stainless steel vats. The wine remains in the same containers until spring. Bottled without the use of fining or filtration.

14% vol.



# BRISCOLA E TRESSETTE

## ROSATO

Grape variety: 100% Montepulciano

Appellation: IGT colli aprunti rosato

Vintage: 2021

Soil: Limestone

Training system: Guyot

Vineyard management: Organic/Biodynamic

Age: 40 years

Yield per hectare: 35 hl/ha

Collection method: manual

Harvest: September

In the cellar: Destemmed and macerated over one night before pressing and aging in stainless steel tanks for 6 months before bottling.

13.5% vol.



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# CAFONE

## RED WINE

Grape variety: 100% Montepulciano

Appellation: Colli Aprutini IGT

Vintage: 2021

Soil: Limestone

Training system: Guyot

Vineyard management: Certified organic

Age: 40 years

Yield per hectare: 35 hl/ha

Collection method: manual

Harvest: September

In the cellar: Spontaneous fermentation in steel with maceration on the skins for 10 days. Aging in steel and then in the bottle for a year and a half to smooth out acidity and tannins.

14% vol.



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# MONTEPULCIANO

## RED WINE

Grape variety: 100% Montepulciano d'Abruzzo

Vintage: 2018

Soil: Limestone

Training system: Guyot

Vineyard management: Certified organic

Age: 40 years

Yield per hectare: 35 hl/ha

Collection method: manual

Harvest: September

In the cellar: Spontaneous fermentation. 20 day skin contact. Aged in large neutral oak for 24 months.

14.5% vol.



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