

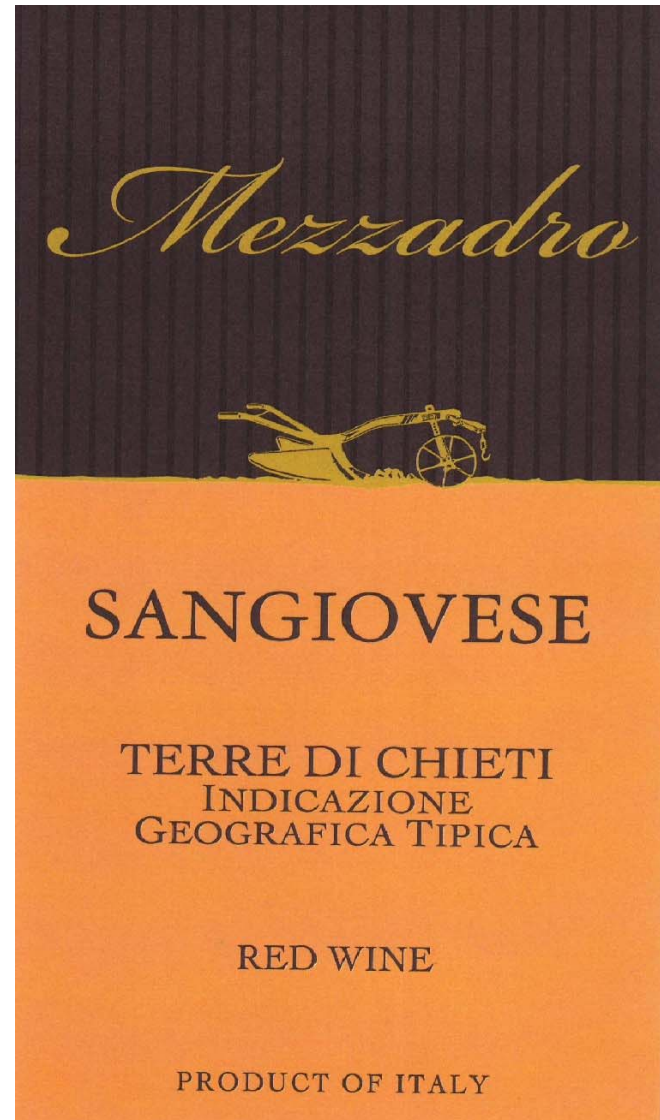
Stainless-steel
fermentation for
7-10 days.

Mezzadro =
Sharecropper



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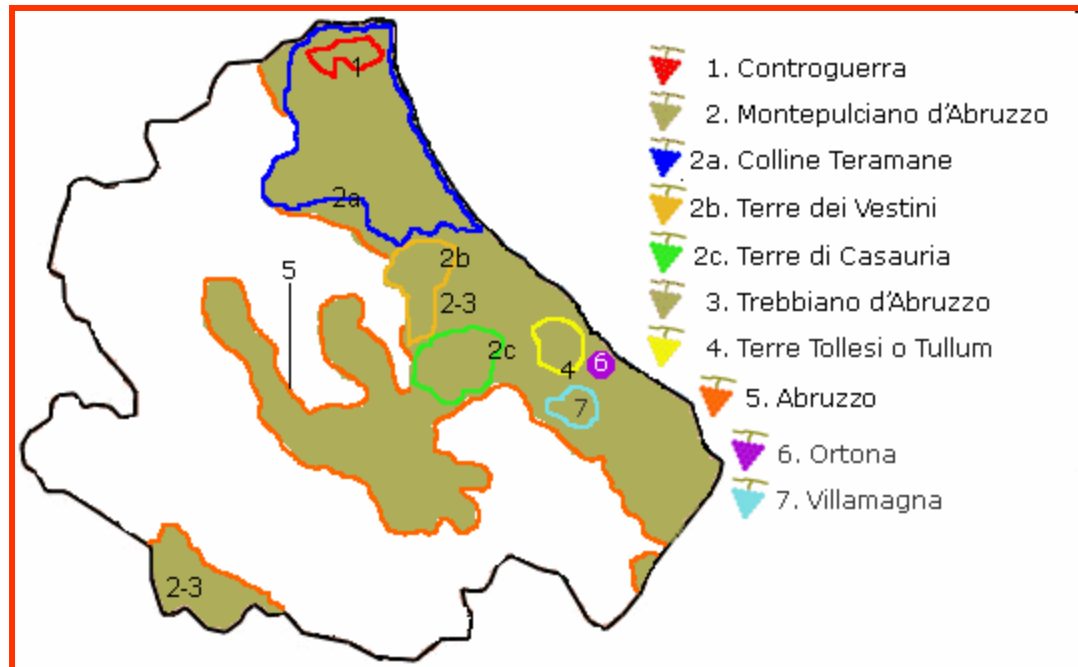




ABRUZZO
wine zone map

**Montepulciano &
Trebiano d'Abruzzo**
wine zones are #2 & 3

**We give credit for
this wine zone map
of Abruzzo**
<http://lavinium.com>





Gran Sasso

Majella

Atessa



Gran Sasso

2912m – 9554 ft. (Corno Grande)

Gran Sasso Team Discovers Faster-than-Light Particles.



Gran Sasso

2912m – 9554 ft.



The massif of Majella seen from Atessa where is located the Spinelli winery – Top pick is Monte Amaro: 2727 m – 8946 ft



Vineyards with the view of the Majella massif

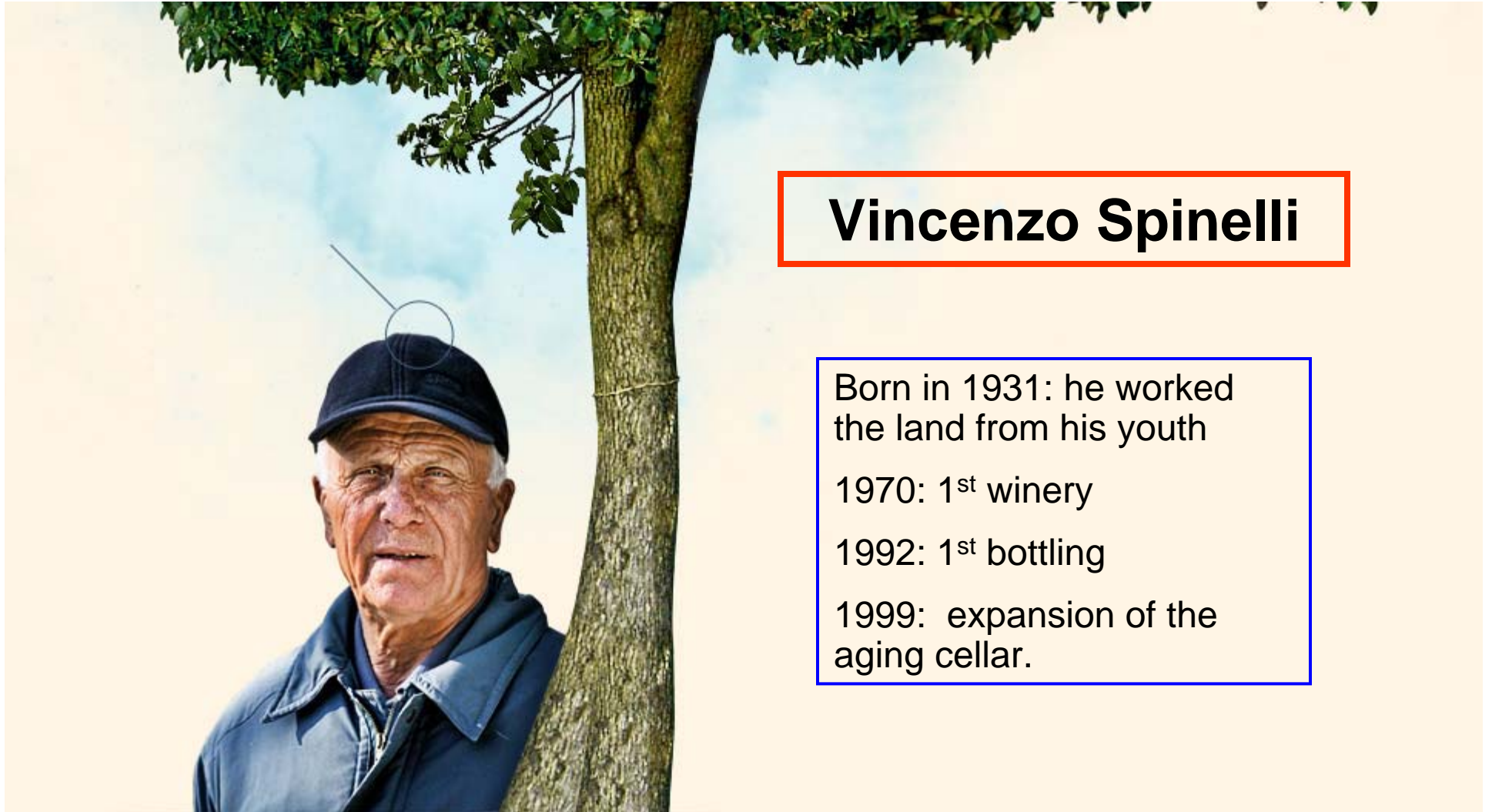


In Abruzzo is still used the “pergola abruzzese”



Golden Trebbiano grapes





Vincenzo Spinelli

Born in 1931: he worked the land from his youth

1970: 1st winery

1992: 1st bottling

1999: expansion of the aging cellar.



**Carlo &
Adriano
Spinelli**

**From the Eighties
fully engaged.**

**Adriano in charge
of the production
& Carlo of
marketing & sales.**

Mamma Spinelli, Armida, following the tradition of the best pasta in the world, that one of Fara San Martino.



The new Spinelly winery under construction – June 10, 2011 – designed by Arch. Fiorenzo Valbonesi



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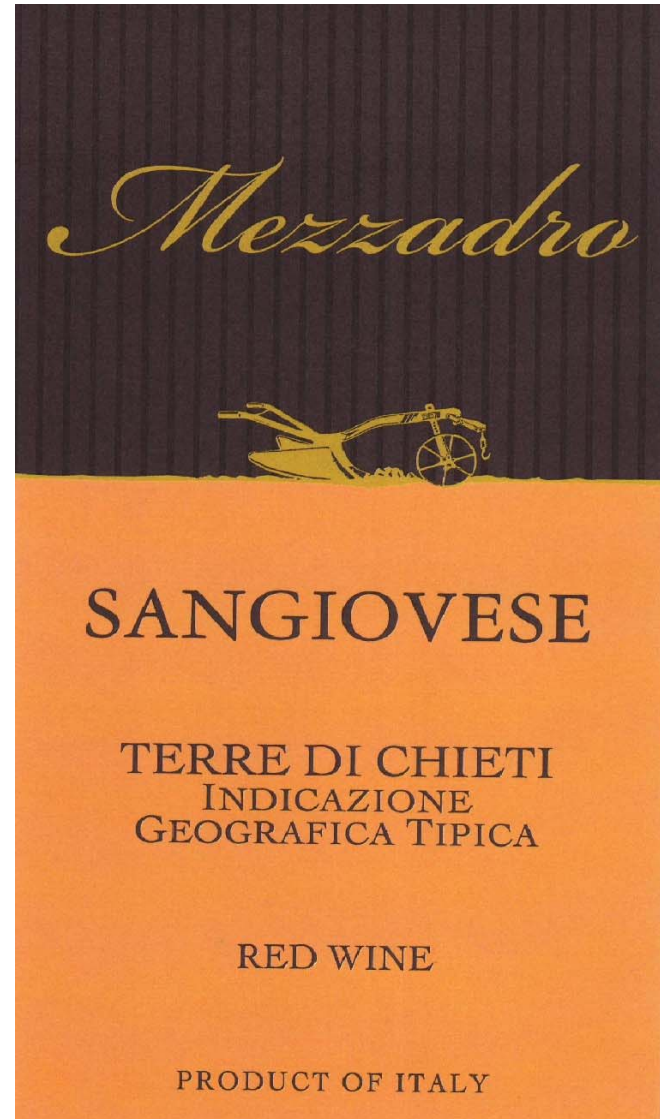


Montepulciano d'Abruzzo

It is the main grape variety of the land of Abruzzi. It is an native variety that dominates in the last years and it is one of the best red wines in Italy, thanks to the work of producers and oenologists. Only in our hills it finds the ground and the weather conditions that permit to best express its qualities: these are the ones of a wine with an **intense ruby red color with brilliant violet shades, structured, balanced and round, properly alcoholic, poorly acidic and moderately tannic, with a wide perfume, vinous and fruity and with a dry flavor. A great wine.**

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Sangiovese

The ancient Sanguis Jovis (Blood of Jupiter) of the Romans has become today the Italian grape variety of major success in the world. It is bonded especially to Tuscany for some absolute excellent wines, however the pedoclimatic conditions to express itself are throughout Central Italy, and it prefers heights **from 300 to 450 metres, a warm and dry climate and calcareous earth.** These are exactly the conditions in which it lives in our terroirs, giving ruby red colored wine, soft, balanced and with a good structure, **with perfumes of mature red fruit, fine spicy notes and hints of plum and tobacco.**

Few numbers & info

Spinelli produces 3.5 million bottles.

They own & rent about 50 hectares of vineyards (120 acres). They buy grapes & must.

**They produce the following other wines:
“basic” wines: pecorino, trebbiano,
pinot grigio, rosato, cabernet, merlot.**

They produce also a premium-top line called Terra d’Aligi.