



CIRELLI

AZIENDA AGRICOLA



Azienda Agricola CIRELLI

Via Colle San Giovanni - 64032 - ATRI (TE) - Tel.0859195050 Fax.085690823 - E-mail: info@agricolacirelli.com - www.agricolacirelli.com

AZIENDA

The Az. Agr. Cirelli is located deep within one of the most unique and striking landscapes of Abruzzo, a region known to embrace its nature, founding three national parks and a myriad of protected areas, and gating more than a third of its total land.

The Atrian landscape, with its soft hills profuse with olives, orchards and vineyards from the times of Hannibal, boasts the unique, distinctive, and spectacular geological phenomenon of calanchi, demonstrating to the visitor a stunning example of the erosive actions of atmospheric agents.

At Colle San Giovanni, the locale in which the agricultural corporation was developed on approximately from about 24 hectares, the ruins of houses built between the I'VIII and the IX centuries, were discovered and in part excavated.

Cirelli



MONTEPULCIANO D'ABRUZZO
D.O.C.

Cepages: Montepulciano

Production zone: Teramo hills

Wine-making and mellowing: Exclusive for Azienda Agricola Cirelli. After adequate aging, it is cold-bottled with a sterile procedure.

Color: Strong ruby-red

Perfume: Strong persistent

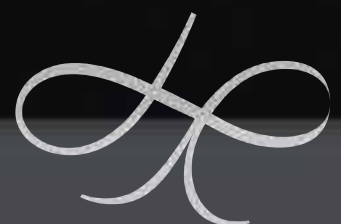
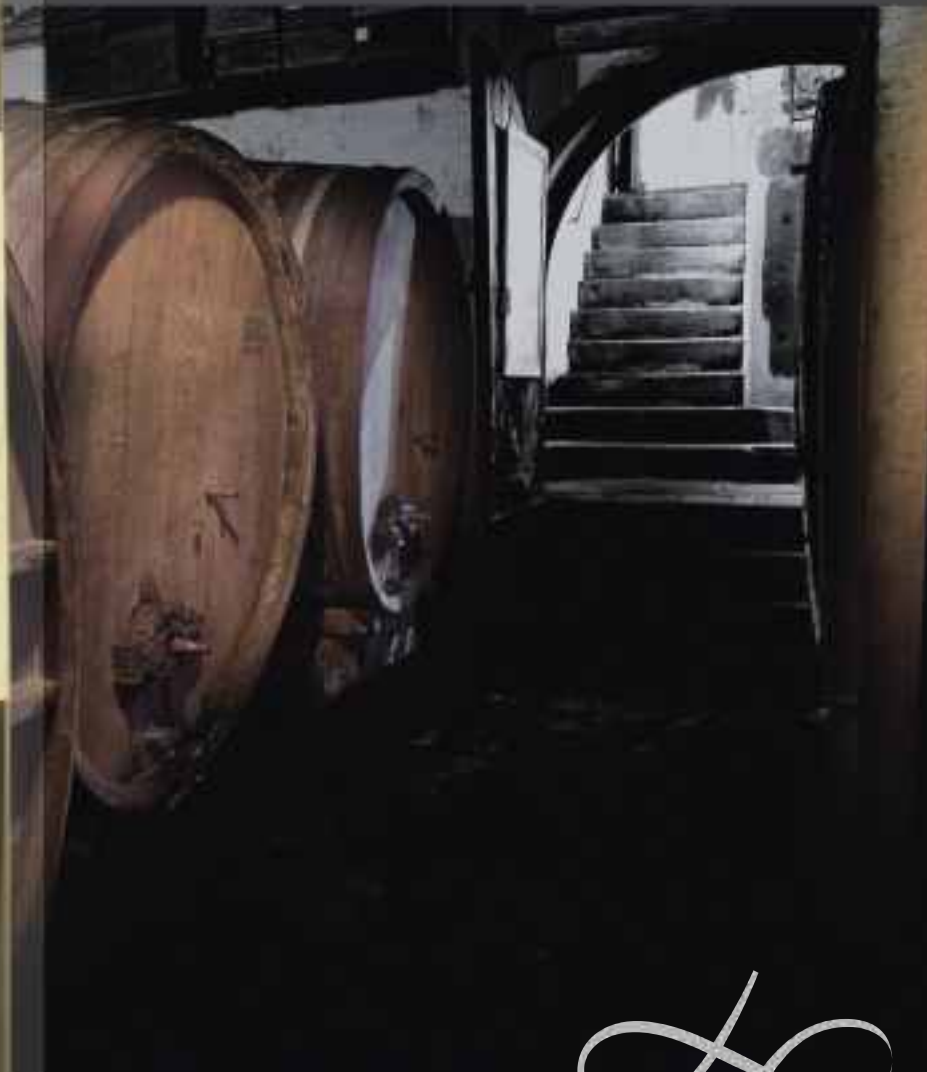
Alcoholic content: Alcohol 12,5-13%Vol.

Conservation: Horizontal in the dark

How to serve it: 18°C

Advised dishes: Excellent with roasted food

Bottle: Bordeaux UVAG with level cork of 0,75 and 1,5 L.





MONTEPULCIANO D'ABRUZZO CERASUOLO D.O.C.

Cepages: Montepulciano

Production zone: Teramo hills

Wine-making and mellowing: Exclusive for Azienda Agricola Cirelli with selected Montepulciano grapes, with no skins. Cold-bottled with a sterile procedure.

Color: Cherry-red

Perfume: Fruity

Alcoholic content: Alcohol 12,5% Vol.

Conservation: Horizontal in the dark

How to serve it: 12-13°C

Advised dishes: Excellent with starters, fish soup, white meat, also through the whole meal.

Bottle: Bordeaux UVAG with level cork of 0,75 L.





TREBBIANO D'ABRUZZO D.O.C.

Cepages: Trebbiano and other typical kinds

Production zone: Teramo hills

Wine-making and mellowing: Exclusive for Azienda Agricola Cirelli, with selected Trebbiano d'Abruzzo grapes in cryosoaking. Cold-bottled with a sterile procedure.

Color: Light strawle-yellow

Perfume: Fruity

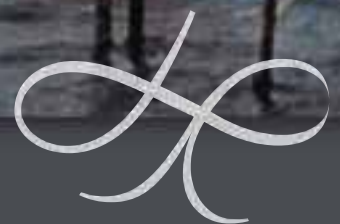
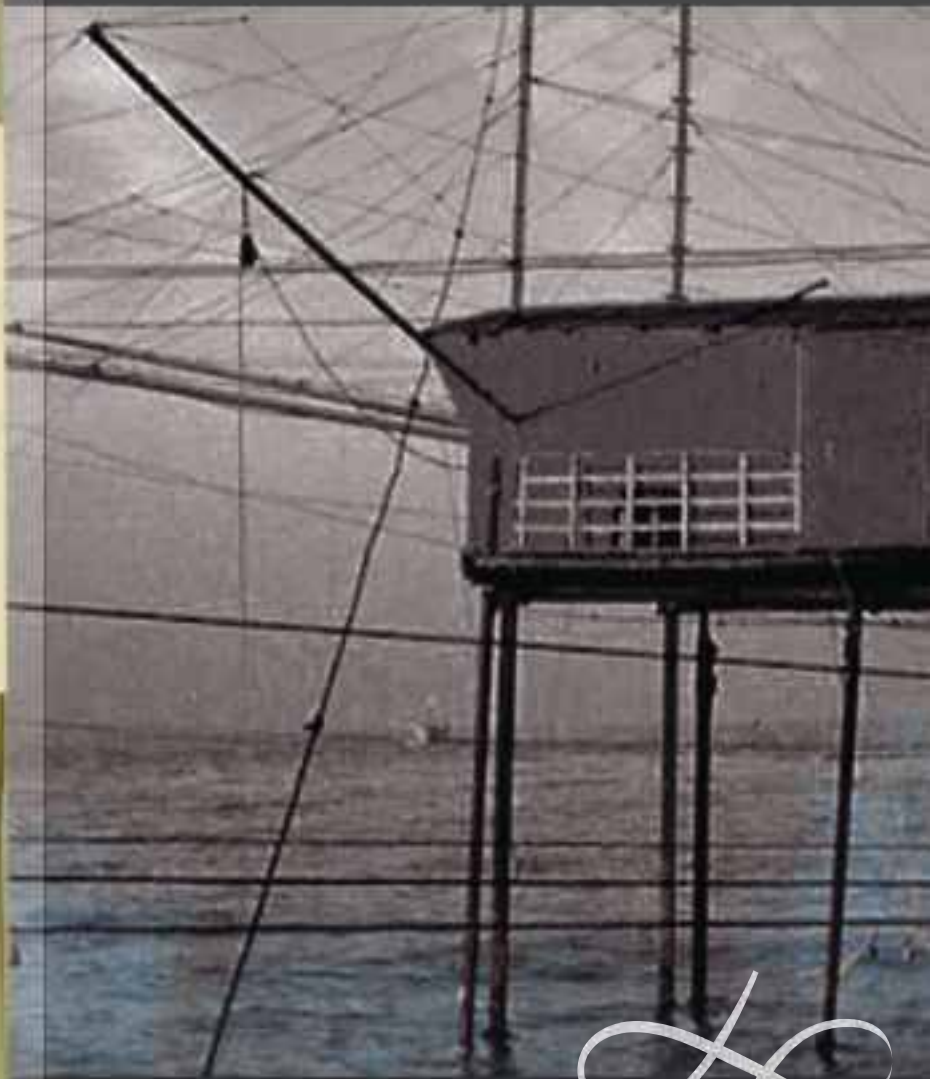
Alcoholic content: Alcohol 11,5% Vol.

Conservation: Horizontal in the dark.

How to serve it: 8-10°C

Advised dishes: Excellent with fish.

Bottle: Bordeaux UVAG with level cork of 0,75



SPUMANTE BRUT

Cepages: Made with a selection of Abruzzo spiced and not spiced varieties

Production zone: Teramo hills

Wine-making and mellowing: Natural fermentation in autoclave.

Average pressure at 20°C, 4.8-5.2 bar.

Color: Straw-yellow

Perfume: Delicate

Alcoholic content: Alcohol 10.50%Vol.
sugar residue 65gr/l

Conservation: Horizontal in the dark

How to serve it: 4-6°C

Advised dishes: Classical sparkling wine for the end of e meal together with seasonal desserts.

Bottle: Classical for a sparkling wine with mushroom-shaped good quality cork.



OLIO EXTRA VERGINE DI OLIVA

Production's Area: Colle San Giovanni - Atri - Teramo

Altitude: From 100 to 200 metres above the sea level

Olive's Variety: Multivarieties with a predominance of "Dritta" and "Leccino"

Soil's Composition: Mixed argillaceous

Training System: "vaso"

Harvest's Period: From the end of October to November

Harvesting Method: "per brucatura"

Pressing: Olives are cold-pressed within 24 hours after the harvest

Yield: 16% - 17%

Colour: Green - gold

Nose: Medium-intensely fruity with herbs flavour

Taste: Bitterness and spiciness very well balanced

Food pairings suggestions: Great to exalt the taste of all the dishes; It is perfectly combined with vegetables (raw or cooked), fish, white meats, eggs. Also with cheeses and fresh mozzarella.

