

IDI DI MARZO

CANTINA SOSTENIBILE
SUSTAINABLE WINERY

“The ochre tones of autumn’s landscape blown away by the easterly winds. Winter’s bitter cold gains the upper hand over nature, fragile and helpless, stripped of its beauty but not of its charm. Short and bleak days resemble a sort of burnt-out love, subsided love. The coming of light and spring bestows new joy. Love’s fire burns again with new passion. In Idi Di Marzo nature prides itself on its grand beauty and brings new hope to the dormant land.”

With these words in 1910 my great-grandfather Vincenzo described the beautiful scenery that he found when he planted the first vineyards in Villamagna, in the province of Chieti, in Abruzzo. For the first time he saw nature close up die in the winter and rise again in the most beautiful time of the year, at Idi Di Marzo. Those days where spring takes the place of winter and the air is filled with those intense aromas of flowers, love and happiness. In 2010, 100 years after those Ides of March, I created this winery to celebrate those days when my family started growing vines and my great-grandfather fell in love with wine and life itself.

The hills of Villamagna are blessed with a unique microclimate that makes this some of the best wine country in the world. The sea and the mountains are on the doorstep and generate sudden temperature changes, both from day to night and from one season to the next, a climate feature that is the secret behind very perfumed white wines and complex red wines with long aging potential.

The winery’s hill estate under vine, between 50 and 300 meters in altitude, is exposed perfectly to the southeast, on limestone and clay soils rich in humus and nutritious substances. Hence, the wines are complex and thrilling, the purest expression of their native land.

Some selected grapes come from the vineyards owned by the Family in Puglia, enriching the wines of the Abruzzo estate with expressiveness and complexity, demonstrating how these two great regions are linked by a natural union.





PASSIONALE 1910 CUVÉE PRIVATA ROSSO D'ITALIA

GRAPES: 50% Montepulciano, 30% Primitivo, 20% Negroamaro
VINIFICATION: long maceration on the skins for 45 days
AGEING: in French and Slavonian oak tonneau (50% first-passage oaks and 50% second passage) for 18 months and in bottle for 4 months
TASTING NOTES: a powerful wine, with a deep black color and great aging potential. Sensations of blackberry, black currant and chocolate inebriate the nose, and then find themselves in the mouth, enhanced by hints of tobacco and black pepper in the finish
ALCOHOLIC CONTENT: 15% vol.



MONTEPULCIANO D'ABRUZZO DOC FAMILY SELECTION

GRAPES: Montepulciano d'Abruzzo 100%
VINIFICATION: long maceration on the skins for 30 days
AGEING: in French and Slavonian oak tonneau (20% first-passage oaks and 80% second passage) for 9 months and in bottle for 4 months
TASTING NOTES: deep black colour, with ruby glints. The nose is intense, with wild berries aromas and notes of tobacco, coffee and cocoa powder in the final. In the mouth the wine is complex, supple and round. Aftertastes of chocolate can be perceived in the final, with hints of black pepper.
ALCOHOLIC CONTENT: 14% vol.



MONTEPULCIANO D'ABRUZZO DOC

GRAPES: Montepulciano d'Abruzzo 100%
VINIFICATION: maceration on the skins
AGEING: in steel vats for 12 months and in bottle for 3 months
TASTING NOTES: deep black colour, with ruby glints. The nose is intense, with wild berries aromas and notes of tobacco, coffee and cocoa powder in the final. In the mouth the wine is complex, supple and round. Aftertastes of chocolate can be perceived in the final, with hints of black pepper.
ALCOHOLIC CONTENT: 13% vol.



PRIMITIVO IGT PUGLIA

GRAPES: Primitivo 100%
VINIFICATION: maceration on the skins
AGEING: in steel vats for 6 months and in bottle for 3 months
TASTING NOTES: deep red with fleshy veins that descend slowly from the glass. A floral hint of violet prevails on the nose while in the mouth it warms you and fascinates you with intense flavors of blackberry, plum and a finish of black cherry.
ALCOHOLIC CONTENT: 13% vol.



SANGIOVESE IGT TERRE DI CHIETI

GRAPES: Sangiovese 100%
VINIFICATION: maceration on the skins
AGEING: in steel vats for 9 months and in bottle for 3 months
TASTING NOTES: typical and fascinating bright ruby red. The nose is pleasantly spicy with hints of jam and berries, which recur in the mouth where the finish is long and pleasantly warm.
ALCOHOLIC CONTENT: 13% vol.



ROSSO IGT TERRE DI CHIETI

GRAPES: 80% Montepulciano, 20% Malbec
 VINIFICATION: maceration on the skins
 AGEING: in steel vats for 6 months and in bottle for 3 months
 TASTING NOTES: it shows a ruby red with bright reflections. On the nose, intense notes of black currants mix with wild blackberries. In the mouth there is a perfect correspondence to the olfactory taste with a slightly spicy finish.
 ALCOHOLIC CONTENT: 13% vol.



ROSATO IGT TERRE DI CHIETI

GRAPES: 70% Montepulciano, 30% Malbec
 VINIFICATION: soft pressing crushing and pressing
 AGEING: in steel vats for 2 months and in bottle for 1 month
 TASTING NOTES: The wine has a beautiful bright pink color. The nose is fresh, revealing hints of red fruits, especially cherry, with references to strawberry and plum.
 ALCOHOLIC CONTENT: 12,5% vol.



PECORINO IGT TERRE DI CHIETI

GRAPES: Pecorino 100%
 VINIFICATION: cold maceration; soft pressing of the skins
 AGEING: in steel vats for 2 months and in bottle for 1 month
 TASTING NOTES: brilliant and intense straw yellow with a subtle nose of citrus notes. At the palate a crisp, balanced and truly lingering aromas of lychees and citrus fruit can be perceived.
 ALCOHOLIC CONTENT: 12,5% vol.



PINOT GRIGIO IGT TERRE DI CHIETI

GRAPES: 100% Pinot Grigio
 VINIFICATION: cold maceration; soft pressing of the skins
 AGEING: in steel vats for 2 months and in bottle for 1 month
 TASTING NOTES: With a pale straw yellow color, it has a fresh scent of daisies and an attack of Pineapple, which we then find in the mouth with greater intensity and persistence until reaching the citrus finish.
 ALCOHOLIC CONTENT: 12,5% vol.



CHARDONNAY IGT TERRE DI CHIETI

GRAPES: Chardonnay 100%
 VINIFICATION: cold maceration; soft pressing of the skins
 AGEING: in steel vats for 2 months and in bottle for 1 month
 TASTING NOTES: At sight we have a beautiful bright yellow gold color with a banana nose and tropical fruit which we then find once in the mouth with a pleasant and rightly persistent finish.
 ALCOHOLIC CONTENT: 12,5% vol.



TREBBIANO IGT TERRE DI CHIETI

GRAPES: Trebbiano 100%
 VINIFICATION: soft crushing and pressing
 AGEING: in steel vats for 2 months and in bottle for 1 month
 TASTING NOTES: a typical clear straw yellow. At the nose is fruity and fragrant, with small white flowers aromas. In the mouth is fresh and perfectly balanced, with citrus notes and exotic fruits;
 ALCOHOLIC CONTENT: 12% vol.