



TORRE ZAMBRA

In 1910, grandpa Vincenzo set off for Naples in his dogcart. He was going to finalize negotiations for the purchase of a plot of about 20 hectares of land, set around a lookout tower. The land belonged to the Zambra family, and the tower, called after them, was known as “Torre Zambra”. On that parcel grandpa Vincenzo planted his first Montepulciano and Trebbiano vine and grew them for about 30 years, until they were destroyed during the Second World War, leaving the family in poverty. During the War Laurentino De Cerchio, Vincenzo’s son-in-law, was captured by the Nazi army and imprisoned in Germany; he succeeded in returning to Villamagna only in 1947. Back to the small village he took over the farm and began his constant activity of wine grower, re-planting the old vines destroyed and starting to build the winery. And that’s how, in 1961, the first “Torre Zambra” harvest was bottled.

Being one of the most historic Abruzzo wineries, in Torre Zambra we have always valued our native vines, such as Montepulciano, Pecorino, Passerina and Trebbiano, and we have made them known all over the world. We work with tenacity to preserve the traditional winemaking style of our region, preferring spontaneous fermentations to the addition of yeasts, the maturation of wines in cement tanks compared to those of stainless steel and prefer to age them in tonneaux, barrels of 550 litres, compared to barriques of 225 litres.





VILLAMAGNA DOC

GRAPES: Montepulciano d'Abruzzo 100%
 VINIFICATION: long maceration on the skins for 45 days.
 AGEING: in concrete vats for 6 months, in French and Slavonian oak tonneau (50% first-passage and 50% old oaks) for 10 months and in bottle for 6 months.
 TASTING NOTES: The Villamagna is a very elegant wine. In the glass it is pitch black; the nose starts with small red fruits to continue with the typical notes of our production area: cocoa powder, ground coffee and leather. In the mouth the wine is intense, with perfect follow through, caressing mouthfeel and a peppery finale.
 ALCOHOL CONTENT: 15% vol.



VILLAMAGNA DOC RISERVA

GRAPES: Montepulciano d'Abruzzo 100%
 VINIFICATION: long maceration on the skins for 60 days
 AGEING: in concrete vats for 6 months, in first-passage French and Slavonian oak Tonneau for 20 months and in the bottle for 6 months
 TASTING NOTES: The Villamagna is a very elegant wine. Despite of the long ageing the consequence is a wonderful deep black color wine; the nose starts with withered fruits to continue with the typical notes of our production area: cocoa powder, ground coffee and leather. In the mouth the wine is intense and endless, with perfect follow through, caressing mouthfeel and a peppery finale.
 ALCOHOL CONTENT: 15% vol.



BRUNE ROSSE MONTEPULCIANO D'ABRUZZO DOC RISERVA

GRAPES: Montepulciano d'Abruzzo 100%
 VINIFICATION: long maceration on the skins for 60 days.
 AGEING: in concrete vats for 18 months, in first-passage French and Slavonian oak tonneau for 24 months and in bottle for 6 months.
 TASTING NOTES: Its deep black hue is truly striking, an appealing inky shade that is perfect for a meditation wine. Hints of ripe red berries woven with nuances of leather, chocolate and cocoa powder will seduce your palate. Firm bodied and exceptionally well balanced, the wine follows through perfectly
 ALCOHOL CONTENT: 14% vol.



PIANA MARINA TREBBIANO D'ABRUZZO DOC

GRAPES: Trebbiano D'Abruzzo 100%
 VINIFICATION: Cold maceration, soft pressing on the skins
 AGEING: on fine lees, in steel vats for 15 months and in bottle for 2 months.
 TASTING NOTES: Cold maceration and the soft crushing of the berries ensure to obtain a brilliant straw yellow wine, with a good fragrance that perfectly reminds the characteristics of our territory: at the nose is fruity and clean, with small white flowers aromas and a touch of mineral in the finale. The mouth recalls the freshness and an amazing structure, giving an harmonious and balanced wine.
 ALCOHOL CONTENT: 13% vol.