



PALAZZO
CENTOFANTI

Vini per Passione

Vino Cotto per Tradizione

OF CENTOFANTI PIACENTINO ORGANIC FARM

Indice

3 PRESENTAZIONE AZIENDA

Add a short teaser paragraph here

4 L'ARTE DEL BIO

Add a short teaser paragraph here

7 TRADIZIONE E INNOVAZIONE IN CANTINA

8 PECORINO I.G.T.

Vino biologico

10 PINOT GRIGIO I.G.T.

Vino biologico

12 CERASUOLO D'ABRUZZO D.O.C.

Vino biologico

14 MONTEPULCIANO D'ABRUZZO D.O.C.

Vino biologico

16 MONTEPULCIANO D'ABRUZZO D.O.C.

Annata 2019

18 SKARAMANTICO

Montepulciano d'Abruzzo D.O.C.
2015





Company presentation

Palazzo Centofanti

In the heart of Abruzzo, *Palazzo Centofanti* is a family-run winery that combines **tradition, sustainability, and innovation.**

We understand how important it is for you to offer your customers authentic, high-quality products. That's why we work every day to ensure that every bottle of wine we produce meets the highest standards of excellence.

Why choose Palazzo Centofanti

- *Complete Control from Vineyard to Bottle:*
The quality you offer your customers is the result of our constant commitment at every stage of production. We **personally manage every step of the process** — from vine care and harvesting to winemaking — ensuring consistent quality and a certified, traceable supply chain.

- *Certified Organic Wines:*
Our wines are made from grapes grown using **certified organic methods**, without chemical pesticides or synthetic fertilizers.

- *Innovation for a Unique Wine:*
Tradition doesn't have to exclude **innovation.** That's why we continuously refine our production techniques — such as **controlled-temperature fermentation** — to enhance the quality of our wines, maintaining the perfect balance between history and modernity.

A Passion for Wine, Rooted in the Land of Abruzzo



Our Commitment to Your Success:

We understand that every decision you make is driven by the need to meet market demands and satisfy your customers. By choosing *Palazzo Centofanti* wines, you can rely on a partner who shares your dedication to quality, transparency, and reliability. Together, we can build a strong and valuable partnership, offering your customers a product that meets their expectations and enhances your selection.

Organic Certifications and DOC/IGT Wines: Quality That Meets Market Demands



A Certified Product for Your Business

In your business, every choice counts. Offering your customers certified quality products makes all the difference. Our **organic DOC or IGT** wines combine authenticity and reliability, representing a concrete opportunity to enrich your offer with a product that speaks of territory, tradition and attention to detail.

Why **organic**?

Organically grown grapes not only respect the environment, but also respond to a growing demand for genuine and sustainable products. *Palazzo Centofanti's* offer allows you to offer your customers wines that meet the highest environmental standards, without sacrificing the quality the consumer expects. Organic certification is not only a seal of quality, but also a value that speaks to consumers who are increasingly attentive to what they buy.



The Value of DOC and IGT Certifications

Every bottle from Palazzo Centofanti comes with **DOC (*Denominazione di Origine Controllata*)** and **IGT (*Indicazione Geografica Tipica*) Terre di Chieti** certifications, which guarantee both origin and quality. For you, this means offering products that go beyond a simple label: they represent a transparent and traceable production process that enhances the winemaking tradition of Abruzzo. These certifications add significant value to your business, allowing you to offer your customers wines that reflect a deep connection to the region and its traditions — wines with a strong and distinctive market identity.

Tradition and Innovation in Winery:

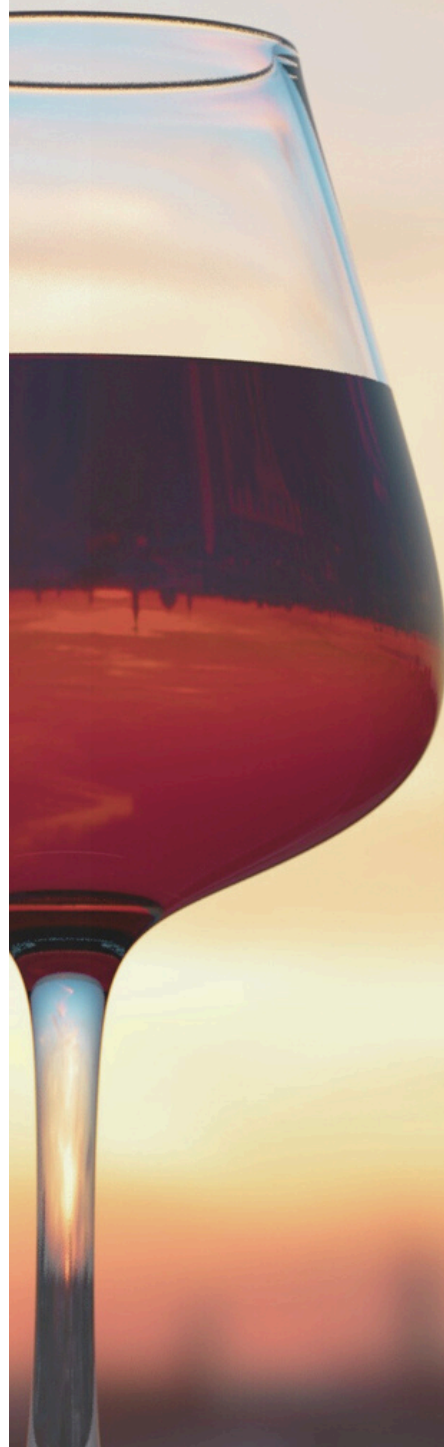
Winemaking is an art passed down from generation to generation within our family, blending tradition, experience, and innovation. As a testament to our strong ties with our roots, we also offer typical products such as vino cotto (cooked wine) and mosto cotto (cooked grape must), symbols of our heritage.

Our approach is centered around three key elements:

- *Tradition:* We carefully preserve traditional winemaking techniques, respecting the history and heritage of our land.
- *Experience:* Years of activity in the industry have allowed us to refine our craft, improving every phase of the production process.
- *Innovation:* We stay ahead of the curve, experimenting with modern techniques that we believe best highlight the quality of our grapes and wine. Continuous innovation is at the heart of our success.

Every phase, from fermentation to aging, is designed to bring out the best in our grapes and terroir. We carry out fermentation at controlled temperatures to ensure optimal development of aromas and preserve the freshness and balance of the wine. The combined use of steel and wood during aging enables us to create wines with complex and well-balanced aromatic profiles, perfect for customers in your wine shops who seek authentic and memorable tasting experiences.

a perfect
balance of
craftsmanship
and modern
precision.



Why Palazzo Centofanti is the right partner for you



A Flexible and Reliable Partner

Palazzo Centofanti is a family-run business that understands how to meet market demands. We are a dynamic and partner-friendly company: **small**, yet with **great attention to quality** and personalized service. Choosing our wines means establishing a solid partnership capable of adapting to your business's specific needs, whether you operate in the local or international market.

Tangible Commercial Advantages

With our wines, you'll offer a product distinguished by originality and quality, perfectly aligned with market demands. Providing certified **organic wines with DOC and IGT labels** means attracting an ever-growing audience that values sustainable and informed choices, a segment of consumers that continues to expand.



Tailored Commercial Support

We understand that your business requires constant and customized support.

Our team is ready to respond to your requests, adapting promotional materials and assistance to the specific needs of your market.

Upon request, we offer product training and ongoing support to ensure that you can represent our wines effectively, making sure they consistently meet your customers' expectations.

Long-Term Partnership

Our goal is to **grow together**, building a solid and **evolving partnership** over time. We are not just a supplier, but a partner who shares your passion for quality and sustainability. Together, we can expand your portfolio, growing your business with a product that embodies authenticity, tradition, and innovation.

O U R W I N E S



PALAZZO
CENTOFANTI

Pecorino I.g.t. Terre di Chieti

Organic Wine

Grape Variety: Pecorino

Production Area: Giuliano Teatino (Chieti), Abruzzo, Italy

Soil Type: Medium-textured, tending to sandy, with good drainage capacity

Yield per Hectare: 90 quintals/ha

Harvest Period: Early September, hand-harvested to ensure the integrity of the grapes

Alcohol Content: 12% vol.

Serving Temperature: 10–12°C

Vinification:

The grapes undergo soft pressing using pneumatic presses to minimize the extraction of phenolic compounds from the skins, preserving the aromatic freshness of the must.

Fermentation takes place at a controlled temperature (around 16°C) in small stainless steel tanks, allowing for a slow, prolonged process that enhances the primary characteristics of the Pecorino grape.

Aging:

The wine ages on fine lees ("sur lies") in stainless steel for approximately four months, contributing to aromatic complexity and a structured palate. Weekly bâtonnage—stirring of the lees—promotes yeast autolysis, enhancing the wine's creamy texture and flavor intensity.



Pecorino I.g.t. Terre di Chieti

Palazzo Centofanti Wine Line

Tasting notes:

Visually, the wine exhibits a bright straw-yellow color with greenish highlights, reflecting its youth and freshness. On the nose, it reveals intense aromas of yellow-fleshed fruits such as peach, plum, and medlar, complemented by fresh citrus notes of lime and grapefruit. The aromatic profile is further enriched by subtle vegetal hints of boxwood and tomato leaf, along with nuances of aromatic herbs and white flowers.

On the palate, the wine is dry, with a vibrant and well-integrated acidity that provides freshness and length. The savory character is well-balanced, contributing to a persistent finish with almond undertones and a lingering return of fruity, floral, and vegetal notes, perfectly balanced with the yellow-fleshed fruit profile.



Food pairing:

Perfectly balanced and delicately harmonious, this wine stands out for its elegance. Served at the ideal temperature of 8°–10°C, it makes an excellent companion for refined aperitifs, such as Olive Ascolane, adding a touch of sophistication to every sip. Its versatility makes it a perfect match for light first courses based on fish or vegetables, and it shines with delicate fish-based main courses, enhancing their flavors and textures with its freshness and understated elegance. An excellent choice for any occasion that calls for class and balance.

Why Choose Pecorino IGT Terre di Chieti Organic:

Palazzo Centofanti's Pecorino captures the essence of the Abruzzo region — a wine that stands out for its uniqueness and authenticity. Choosing this indigenous variety means offering your clients a rare product, capable of telling the story of the Abruzzo hills and their winemaking traditions.

Thanks to a rigorous organic approach, each bottle delivers a perfect balance of freshness and complexity. Featuring Pecorino in your selection means satisfying a discerning clientele seeking not just a product, but a deep connection to the land and its heritage.

Pinot Grigio I.g.t. Terre di Chieti

Organic Wine

Grape Variety: Pinot Grigio

Production Area: Giuliano Teatino (Chieti), Abruzzo, Italy

Soil Type: Medium texture with rocky components, ideal for excellent drainage

Yield per Hectare: 90 quintals/ha

Harvest Period: Second decade of August, hand-picked to preserve the fruit's integrity

Alcohol Content: 12% vol.

Serving Temperature: 10-12°C

Winemaking:

The grapes are harvested and immediately subjected to gentle pressing, minimizing the extraction of phenolic compounds and preserving the must's aromatic purity. Before pressing, the grapes are cooled to 10°C to allow a short maceration, which enhances the extraction of only the most delicate and fresh aromas.

The vinification follows the "white wine" method, with a maximum must yield of 50% to avoid extracting the typical rusty hue from the skins. Fermentation takes place at low temperatures in stainless steel tanks, ensuring a slow process that enhances the delicate varietal characteristics of Pinot Grigio.

Aging:

After fermentation, the wine ages for approximately 4 months on fine lees in stainless steel tanks. This process enriches the wine's complexity and structure, while weekly bâtonnage promotes yeast autolysis, contributing to greater creaminess and flavor intensity on the palate.



Pinot Grigio I.g.t. Terre di Chieti

Palazzo Centofanti Wine Line

Tasting Notes:

The Pinot Grigio I.G.T. Terre di Chieti displays a pale straw yellow color, reflecting its freshness and youthful character. On the nose, it reveals intense aromas of tropical yellow fruits such as mango and papaya, with delicate floral undertones. On the palate, it stands out for its fruity profile and lively acidity, offering a harmonious balance between freshness and savory notes. The finish is long and refined, with a persistent return of fruity and floral sensations.



Food Pairings:

Thanks to its versatility, Pinot Grigio is an excellent companion for a wide range of dishes. It's perfect as an aperitif and pairs beautifully with seafood salads, first courses featuring fish and shellfish, and delicate white meats. Its freshness also makes it ideal for accompanying boiled and grilled fish, as well as light soufflés.

Why Choose Pinot Grigio Terre di Chieti Organic:

Pinot Grigio Terre di Chieti Organic combines elegance and character, offering a refined sensory experience that appeals to those seeking both versatility and quality.

This makes it a strategic choice for industry professionals looking to offer a product that stands out in the market.

Thanks to the unique terroir of Abruzzo, our Pinot Grigio expresses a freshness and complexity that set it apart from typical Pinot Grigio.

Cerasuolo d'Abruzzo D.O.C.

Organic Wine

Grape Variety: Montepulciano d'Abruzzo

Production Area: Giuliano Teatino (Chieti), Abruzzo, Italy

Soil Type: Medium-textured with a sandy tendency, ideal for ensuring good drainage and enhancing the aromatic expression of the grape variety

Yield per Hectare: 100 quintals/ha

Harvest Period: First decade of October, hand-picked to preserve the integrity and quality of the grapes

Alcohol Content: 13.25% vol.

Serving Temperature: 10–12°C

Winemaking:

The vinification of Cerasuolo d'Abruzzo begins with a soft pressing of the grapes to avoid excessive extraction of tannins and pigments from the skins, preserving the wine's characteristic cherry-pink color.

Before pressing, the grapes are cooled to 10°C and subjected to a brief maceration, allowing only the most delicate aromas to emerge. The must is then fermented at a controlled temperature in stainless steel tanks — a strategic choice that helps maintain the fruity and floral notes typical of Montepulciano vinified as a white wine.

Aging:

The wine matures in stainless steel tanks in contact with fine lees for about 2 months. This short aging period enhances aromatic complexity and gives the wine a rounder structure on the palate while preserving the freshness and vibrancy that define this rosé.



Cerasuolo d'Abruzzo D.O.C.

Palazzo Centofanti Wine Line

Tasting Notes:

Cerasuolo d'Abruzzo has a bright cherry-pink color, reflecting its freshness and youthful character. On the nose, it reveals intense aromas of red fruits such as cherry, strawberry, and raspberry, complemented by subtle floral hints and delicate vegetal notes that add complexity and elegance. On the palate, the wine is fresh, with lively acidity and a well-balanced savory quality. The good persistence is enriched by a finish that gently recalls wild berries, with a pleasant almond note and a hint of fresh wood, adding further depth.



Food Pairing:

This rosé wine is extremely versatile and pairs well with a variety of dishes. It is perfect as an aperitif or alongside light first courses, white meats, seafood soups, and shellfish. Its balanced acidity makes it an excellent match for fresh cheeses and pizza, as it enhances the flavors and cleanses the palate.

Why Choose Cerasuolo d'Abruzzo D.O.C. Organic:

Cerasuolo d'Abruzzo D.O.C. Organic is a refined expression of Montepulciano in its rosé form, combining freshness with a surprising complexity. Its organic production, coupled with meticulous winemaking, ensures an authentic and environmentally respectful product, perfect for those who seek uncompromising quality.

This wine is ideal for a clientele that appreciates genuine and versatile products, perfect for a variety of gastronomic pairings. Including it in your selection means offering a unique rosé, deeply rooted in Abruzzo's tradition, capable of enhancing your offering with character and elegance.

Montepulciano d'Abruzzo D.O.C. Organic Wine

Grape Variety: Montepulciano d'Abruzzo

Production Area: Giuliano Teatino (Chieti), Abruzzo, Italy

Soil Type: Medium-textured, tending to clay, ideal for imparting structure and complexity to the wine

Yield per hectare: 100 q.li/ha

Harvest Period: Late harvest, second decade of October, manual picking to preserve the quality of the grapes

Alcohol Content: 12.6% vol.

Serving Temperature: 18-20°C

Winemaking:

The winemaking process for the Montepulciano d'Abruzzo D.O.C. Organic begins with a prolonged maceration that enhances color and imparts balanced structure to the wine. This process is carefully monitored for temperature to favor the expression of varietal characteristics while maintaining the wine's freshness. The extraction of the must is done using soft presses, ensuring a delicate handling that preserves the aromatic and qualitative integrity of the grapes, contributing to a refined and harmonious wine.

Aging:

After fermentation, the wine matures in stainless steel tanks to enhance the fruity notes and freshness typical of Montepulciano. It is then aged in the bottle for 6 months, a period that allows the wine to evolve further, developing greater complexity and integrating the tannins for a rich and harmonious aromatic profile.

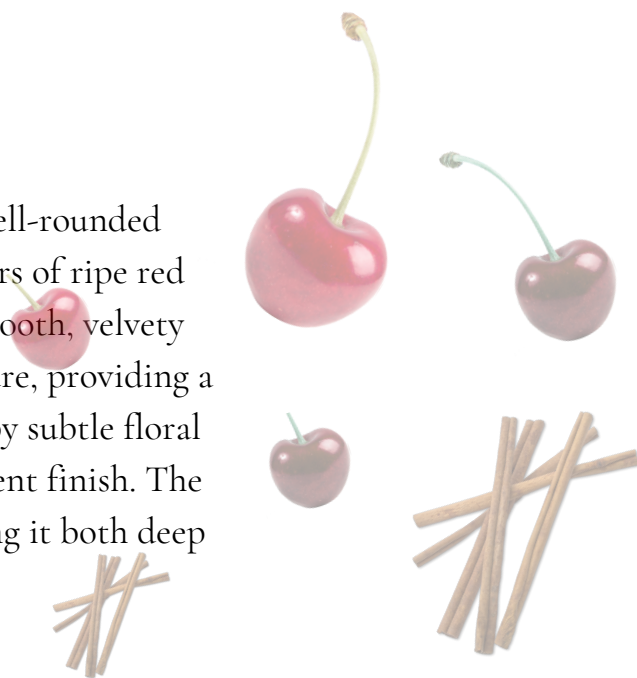


Montepulciano d'Abruzzo D.O.C.

Palazzo Centofanti Wine Line

Taste Notes:

The Montepulciano d'Abruzzo D.O.C. Organic is a well-rounded wine, with a full-bodied profile that delivers rich flavors of ripe red fruits, including cherry and sour cherry. The wine's smooth, velvety texture is beautifully balanced by a firm tannic structure, providing a harmonious mouthfeel. Its flavors are complemented by subtle floral and spicy hints, contributing to a complex and persistent finish. The wine's fresh acidity enhances its overall balance, making it both deep and refreshing on the palate.



Food Pairings:

This Montepulciano d'Abruzzo is incredibly versatile and pairs beautifully with a variety of traditional dishes. It is ideal with cured meats and cold cuts, pasta dishes with meat sauces, and roasted red meats. Its structure and character also make it a perfect companion for aged cheeses, enhancing their flavors and balancing their richness.



Why Choose Palazzo Centofanti Montepulciano d'Abruzzo D.O.C. Biologico:

Offering *Palazzo Centofanti's* Montepulciano d'Abruzzo D.O.C. Biologico means providing your customers with a wine that combines authenticity and quality. This red stands out for its pure aromatic profile, thanks to the vinification in stainless steel, which preserves the distinctive characteristics of the grape variety without interference.

With organic production methods and a meticulous focus on quality, this wine is an excellent choice for industry professionals seeking to present a distinctive and refined product.

Montepulciano d'Abruzzo D.O.C.

Year 2019



Grape Variety: Montepulciano d'Abruzzo

Production Area: Giuliano Teatino (Chieti), Abruzzo, Italy

Soil Type: Medium-textured with a stony composition, contributing to the wine's structure and complexity

Yield per Hectare: 80-90 q.li/ha

Harvest Time: Second decade of October, with manual harvesting to ensure the integrity of the grapes

Alcohol Content: 14.5% vol.

Serving Temperature: 18-20°C

Vinification:

The Montepulciano d'Abruzzo D.O.C. is vinified in red with prolonged skin maceration, a process that takes place in stainless steel fermenters at controlled temperatures. This technique ensures complete extraction of color and tannins from the skins, producing a structured wine rich in character, typical of the Montepulciano grape.

Aging:

After fermentation, the wine is transferred to French oak barriques, where it ages for a period that allows the tannins to soften and the aromatic profile to develop spicy and vanilla notes. The aging continues in the bottle, where the wine matures further, acquiring complexity and a perfect balance between fruit and spice.



Montepulciano d'Abruzzo D.O.C.

Anno 2019

Taste Notes:

The Montepulciano d'Abruzzo D.O.C. presents an intense red color. On the nose, it offers a complex and intense bouquet with notes of ripe fruit, such as cherry and plum, complemented by spicy nuances derived from aging in barrique. On the palate, the wine is full-bodied and deep, with a softness that balances the well-structured tannins, resulting in a persistent and harmonious finish.

Food Pairings:

This Montepulciano d'Abruzzo is a versatile wine, perfect for accompanying a wide range of traditional Italian dishes. It pairs wonderfully with cured meats and cold cuts, pasta dishes with meat sauces, roasts, and game. Its structure and complexity also make it ideal for grilled meats and aged cheeses, enhancing their flavors and creating a rich and satisfying culinary experience.



Why Choose the Montepulciano d'Abruzzo D.O.C. 2019

Montepulciano d'Abruzzo is a wine that embodies the essence of the Abruzzo region, renowned for its structure and aging potential. Palazzo Centofanti's Montepulciano D.O.C. is aged in second-pass French oak barrels, a key detail that adds complexity to the wine without overwhelming its fruit-forward character. The use of second-pass oak enhances the red fruit and spice notes, providing smoothness and depth without weighing down the bouquet. It is the perfect choice for those seeking an elegant, balanced red wine that remains true to Abruzzo's winemaking traditions.

Skaramantico

Montepulciano d'Abruzzo D.O.C. 2015



Grape Variety: Montepulciano d'Abruzzo

Production Area: Giuliano Teatino (Chieti), Abruzzo, Italy

Soil Type: Medium-textured soil with a skeletal component, ideal for providing complexity and structure to the wine

Yield per Hectare: 80-100 q.li/ha

Harvest Time: Second decade of October, with manual selection of healthy and ripe grapes with a sugar content of 20-22%

Serving Temperature: 18-20°C

Vinification:

The Montepulciano d'Abruzzo Skaramantico undergoes red fermentation, which includes a long maceration of the skins in stainless steel vats at a controlled temperature. This process ensures a complete extraction of aromas, color, and tannins, preserving the richness of the fruit. The subsequent complete extraction of the must is done using soft presses, ensuring delicacy and finesse in the final structure of the wine.

Aging:

After fermentation, the wine is aged in stainless steel tanks to stabilize and develop its primary aromas. It then undergoes aging in small oak barrels for 7-8 months, which adds complexity with spicy and woody notes. Finally, the wine matures in the bottle for an additional 12 months, allowing it to integrate and develop a harmonious and mature bouquet.

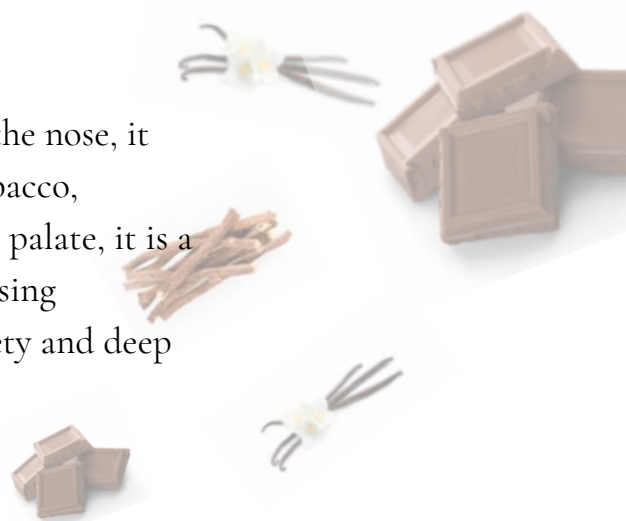


Skaramantico

Montepulciano d'Abruzzo D.O.C. 2015

Taste Notes:

Skaramantico presents a deep, elegant ruby red color. On the nose, it offers a rich and complex aroma, with hints of vanilla, tobacco, chocolate, and licorice, a result of its aging in oak. On the palate, it is a wine of great structure, balanced and smooth, with a pleasing complexity and a long, persistent finish that leaves a velvety and deep sensation in the mouth.



Food Pairings:

This Montepulciano d'Abruzzo *Skaramantico* is perfect for pairing with rich and flavorful dishes. It pairs beautifully with red meats, game, and truffle-based dishes, enhancing the intense and earthy flavors. It is also ideal with cured meats and well-aged cheeses, where its structure and smoothness balance the robustness and intensity of the pairings, creating a refined and satisfying culinary experience.

Why Choose Skaramantico, Montepulciano d'Abruzzo 2015 D.O.C.:

Skaramantico represents the pinnacle of Abruzzo's winemaking tradition, with a special focus on selecting the best grapes and a lengthy aging process that ensures a wine of exceptional quality and character. This Montepulciano d'Abruzzo is perfect for those seeking a rich, structured, and complex wine that can elevate the flavors of the most refined dishes and offer a unique, memorable tasting experience. It is the ideal choice to enrich your selection with a wine that has great aging potential and timeless allure.



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