COLLE CORVIANO

LORETO APRUTINO

Abruzzo | Italy

C&C WINES

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INTRODUCTION

Nestled between the hillside villages of Loreto Aprutino and Picciano in the province of Pescara, Colle Corviano is an award-winning 15 hectare estate that is obsessively committed to improving the reputation of Abruzzo via single block winemaking.

Following extensive research to delineate various soil profiles, aspects and microclimates, the various single varietal blocks were planted in 1973. Each block is vinified separately and traced throughout the production process allowing Chief Winemaker, Paolo Benassi (previously of Castello Banfi) to create wines with distinct terroir driven character. He claims: "Loreto Aprutino's climate is heavily influenced by the Apennine mountain range resulting in a continental climate, with frigid, snowy winters and cooler summers. The geology includes marly-clay, sand-rich flysch and limestone soils leading my belief that we can make truly outstanding wines.

HISTORY / PHILOSOPHY

The Redmont-Di Tonno family established Colle Corviano with the aim to start producing award-winning sustainable wines in Abruzzo, in the region of Colle Corvino. This is their third estate in the Abruzzo region after Talmaonti and Ilauri, and they are a first generation wine producer.
Drawn by the extraordinary potential of the Abruzzo region and bonded by their common aspirations, today the family operates and manages the estate together.

The family has always focused on producing estate wines that are vegan certified, and sustainably farmed with exclusively renewable energy. They are also commited to inclusion and diversity of staff and customers as is in the DNA of the Abruzzo region. Their ultimate goal is to produce wines of extraodinary value, using traditional farming and innovative winemaking techniques.

VINEYARDS

At Colle Corviano, estate-vineyard blocks are vinified separately and traced throughout the production process. Each vineyard block has been delineated and planted based on the accumulated knowledge of soil profile and chemistry, aspect (orientation to the sun), slope (vertical degree impacting potential for drainage), and overall climate. Terroir defines their plantings, without regard to what may be fashionable today. Each block has its unique geological history, which provides distinctive flavors. As the roots of the vines forge deep into the earth, their individuality becomes more pronounced. The grapes from these blocks were planted in 1973. The Colle Corvino Parcel totals 15 hectares and is located adjacent to Picciano, Colle Corviano and Loreto Aprutino with an elevation of 300 meters above sea level. The vineyard has 7 heactares of Montepulciano and 8 hectares of Trebbiano.

THE WINEMAKER

Born in Piombino, Tuscany, Paolo Benassi is well educated in the art and craft of viticulture and winemaking. His pedigree boasts an extensive experience in rearing Italy's top wines in the most notorious winemaking regions with the Montepulciano, Sangiovese and Nebbiolo grape varieties. The leading Italian wine estates include Castello Banfi (Tuscany), Tenuta Sella (Piemonte), and recently, Colle Corviano (Abruzzo)

Benassi is enthusiastic about his new challenge in Central Italy's Abruzzo region, home of his acquired family: "Although of Tuscan origin, Abruzzo is one the regions where I have spent most of my holidays. One of Italy's most beautiful areas, it features what are arguably the most spectacular landscapes of central Italy. The long coastline hugging the Adriatic sea and the mountainous interior also provide myriad of microclimates and terroirs. Unlike the Langhe or Chianti Classico, where basic differences between wines made in different communes have been investigated and described in great detail, there is very little information on how specific grape varieties, geology, exposures and other factors contribute to the character of the wines of Abruzzo."

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PREVIOUS AWARDS

Colle Corviano Montepulciano 2017

Sommelier Wine Awards - Silver Medal
Berliner Wine Trophy - Gold Medal
Mundus Vini - Gold Medal

Colle Corviano Montepulciano 2018

Japan Wine Challenge - Bronze Medal
Concours Mondial de Bruxelles - Gold Medal

Colle Corviano Pecorino 2017

Sommelier Wine Awards - Gold Medal
Asia Wine Trophy - Gold Medal

Colle Corviano Pecorino 2018

Sommelier Wine Awards - Silver Medal
Mundus Vini - Gold Medal

Colle Corviano Fonte Maggio 2014

IWSC - Silver Medal

RANGE

Trebbiano d'Abruzzo

Montepulciano d'Abruzzo DOC

Pecorino Colline Pescaresi IGP

Fonte Maggio

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