

## GAGLIERANO FARM

Claudio e Simona have established a real oasis where the past craftsmanship meets the future innovation, guaranteeing products of exceptional quality.

The farm is located approximately 200 m above sea level. It is situated in a desirable location on fertile and gently slopes covered with Montepulciano and Pecorino grapes. The certified organic agriculture system is extremely clean, with special attention to the lunar cycle, the seasonal cycle and natural fertility of the land.

The grapes used by Gaglierano Farm are chosen and measured to represent an extraordinary alchemy between territory, people, and the culture of winemaking.

Our winemaking practice encompasses both art and great wisdom, leading to the creation of fine wines that embody the entire historical winemaking tradition of our region.

Our labels are among the most interesting in the area due to their fragrance, unmistakable flavours, and great elegance.

## Note

Our wine is produced without being subjected to filtration and invasive practices, from grapes to the bottle we refrain from adding substances permitted for oenological use with the exception of sulphites.

PECORINO GRAPES

MONTEPULCIANO GRAPES



## AUA

MONTEPULCIANO D'ABRUZZO D.O.C. ORGANIC

**FIRST YEAR OF PRODUCTION**  
2012

**GRAPE VARIETY**  
Montepulciano

**ALTITUDE**  
200 m Above Sea Level

**VINEYARDS EXPOSURE**  
South

**TYPE OF GROUND**  
Clay with an important presence of disintegrated rock.

**GROWING SYSTEM AND SOIL MANAGEMENT**  
Spurred cord with plant space of 2.5 m by 1 m, and spontaneous grassing with mechanical machining of the under-row.

**DEFENSE**  
Sulfur, copper and natural insecticides.

**HARVEST**  
Manual, in small cases.

**WINEMAKING**  
Fermentation in small steel tanks (with grapes skins), 24 months of aging in large oak barrels, then again in steel tanks, in the end 12 months of refinement in bottle.

**GRADATION**  
Variable according to the year in which it is produced.

**SERVING TEMPERATURE**  
18/20°C

## Curiosity

*AUA' is a typical Abruzzo expression that indicates amazement; in english WOW!*



## AUA

CERASUOLO D'ABRUZZO D.O.C. ORGANIC

**FIRST YEAR OF PRODUCTION**  
2012

**GRAPE VARIETY**  
Montepulciano

**ALTITUDE**  
200m Above Sea Level

**VINEYARDS EXPOSURE**  
South West

**TYPE OF GROUND**  
Clay with an important presence of disintegrated rock.

**GROWING SYSTEM AND SOIL MANAGEMENT**  
Spurred cord with plant space of 2.5 m by 1 m, and spontaneous grassing with mechanical machining of the under-row.

**DEFENSE**  
Sulfur, copper and natural insecticides.

**HARVEST**  
Manual, in small cases.

**WINEMAKING**  
Fermentation in large wooden barrels, refinement 10 months on indigenous yeasts, 6 months in steel barrels and 6 months in bottles.

**GRADATION**  
Variable according to the year in which it is produced.

**SERVING TEMPERATURE**  
12°/14°C



## AUA

ABRUZZO PECORINO D.O.C. ORGANIC

**FIRST YEAR OF PRODUCTION**  
2012

**GRAPE VARIETY**  
Pecorino

**ALTITUDE**  
200m Above Sea Level

**VINEYARDS EXPOSURE**  
South East

**TYPE OF GROUND**  
Clay with an important presence of disintegrated rock.

**GROWING SYSTEM AND SOIL MANAGEMENT**  
Spurred cord with plant space of 2.5 m by 1 m, and spontaneous grassing with mechanical machining of the under-row.

**DEFENSE**  
Sulfur, copper and natural insecticides.

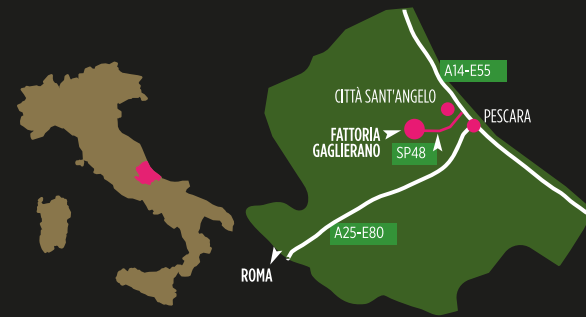
**HARVEST**  
Manual, in small cases.

**WINEMAKING**  
Fermentation in large wooden barrels, refinement 10 months on indigenous yeasts, 6 months in steel barrels and 6 months in bottles.

**GRADATION**  
Variable according to the year in which it is produced.

**SERVING TEMPERATURE**  
10/12°C





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ABRUZZO / ITALY



#### THE ENCHANTMENT OF THE REGION

Through the mountains of the Gran Sasso massif to the west and the sea breezes from the east, our company's story comes to life through the senses that reach the heart.



FATTORIA GAGLIERANO



The foothills are a natural sight to see with the silvery foliage of the olive trees and the changing green of the Mediterranean vegetation, interrupted by deep gullies.

**The agricultural company** is situated in the municipal zone of the significant historic town of Città Sant'Angelo, which is regarded as one of Italy's most beautiful villages. It was the center of the ancient Vestini people, subsequently the center of the Roman Empire and finally rebuilt by the Lombards to become a medieval stronghold with a castle and port thanks to its proximity to the Adriatic Sea.

The municipal area has always been dedicated to agriculture, specifically wine and oil production, and this tradition continues today with great development.