



D A L I B R À



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DALIBRÀ





Dalibrà is a winery from a long history of “hands and land.”
An Abruzzo story, an Italian story.

Grandfather Pippo from Abruzzo emigrated to America, he was only 22 years old.
All he owned was a cardboard suitcase and four pennies, but he carried with him a desire to return home, that suitcase would be filled with the land of Abruzzo, to cultivate it, to “think better.”
So it was.

Since then, 100 years have passed. Today those lands host our vineyards, and we still sit there, in grandfather's farmhouse, with our winery.



LOGO

In our brand, the proposed goal is to communicate the uniqueness, the unrepeatability of the places where our vineyards are settled, in the center between the sea and the mountains, in the protected and enclosed hillside.

In the pictogram of our brand the gentle curves of every corner of the Abruzzo Region are taken up and summarized: the curves of the nearby mountains are reflected on those of the hills that touch the curves of the waves of the sea and open like the leaves of a pinwheel flower brushed by the meeting of the winds: an elegant, fragrant, delicate flower, unique because it blooms only in our vineyards, unique like our wines.

ONCE AGAIN, ORGANIC WINE, our choice.

The Abruzzo Region, called the “Green Region in Europe,” allocates most of its territory to national parks, regional parks, reserves, protected areas from the sea to the mountains. The “enclosed hill,” between the sky and the sea, where our vineyards are located, which develop between Ortona on the Adriatic Sea and the Majella, in the province of Chieti, along the wine route, is recognized as a heritage of biodiversity thanks to the simultaneous and immediate proximity to the sea and the mountains.

We are inside a natural fortress to protect a territory and that has made possible, over time, the development of a viticultural system particularly suited to organic cultivation, of high quality with the elimination of the use of pesticides with invasive treatments on the vineyards

Our offer includes organic, biodynamic, vegan, sulfite free wines.

Our choice is nature, sustainability, traditional vineyard management, harvesting and pruning by hand, investment in time that allows timely control over each bunch, vine after vine.

We are allies of nature.

We have selected our best bottles in order to share the experience of organic every day, as a lifestyle that is perfectly integrated into our eating habits, consistent with the Italian and Mediterranean diet, with our cuisine rooted in tradition and projected into research and innovation.

The antidote to “all the same” is attention to detail, to the detail that makes a wine unique and unrepeatable.

CERTIFICATIONS

- Organic
- Demeter (biodynamic certification)
- Vegan (vegan wine)

In addition to the following wines we are working on presenting our “bubbly” wines in September-October: sparkling wine and white and rosé prosecco.

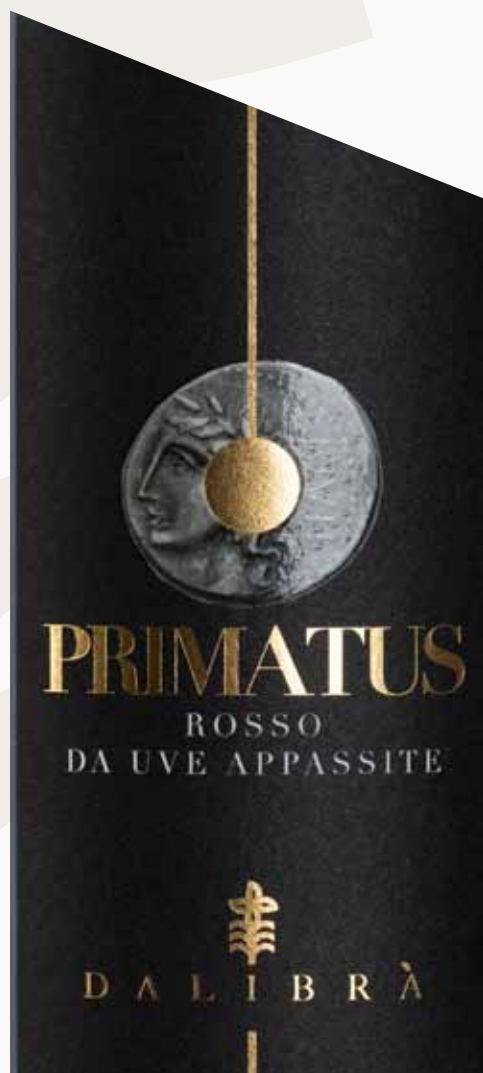






PRIMATUS

APPASSITO ROSSO



Grape

100% Montepulciano

Montepulciano is a grape variety originating from Abruzzo. The first attestations of its existence in the region date back to the 18th c.; they are descriptions of the cultivation of Montepulciano in Peligna Valley (Abruzzo). After WW2, its cultivation spread to the entire hilly coastal region. Montepulciano is the main grape variety in Abruzzo nowadays. This is a vine that grows both on the inner mountain regions and on the hills, as well as along the coast.

Color

Red

In vineyard

Montepulciano grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East -facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates. Harvested in mid-November, it is obtained by drying the grapes in the vineyard, through the vine-shoot pruning below the first bunch of grapes. The drying lowers the official yield set out by the product specification, resulting in the concentration of sugars and all other substances that contribute to the composition of the wine bouquet

In the cellar

Maceration takes place in vertical steel vats with programmed leaching at a controlled temperature. The must is fermented with indigenous yeasts, with about 8-10 days of maceration. During the day, the cap is broken several times for about 15 days, until the alcoholic fermentation is completed. The must is fermented with indigenous yeasts, with about 8-10 days of maceration.

Aging

Aging until malolactic fermentation takes place in vats. After malolactic fermentation, aging continues for at least 12 months, in medium-large oak barrels. Aging continues in bottle.

Sensory characteristics

The wine has a bright ruby-red color with purple hues, with a tendency to garnet if aged. The bouquet is very intense and complex, with scents of red fruits and spices. Full, elegant, flavor at the palate.

Food matches

Ideal for large roasts, venison, noble game, braised meat, stews, aged and spicy cheeses. Perfect as a meditation wine..

Serving temperature

14-16°C

Alcohol content

14,5% vol.



IDEALIS

MONTEPULCIANO D'ABRUZZO DOP



Grape

100% Montepulciano

Montepulciano is a grape variety originating from Abruzzo. The first attestations of its existence in the region date back to the 18th c.; they are descriptions of the cultivation of Montepulciano in Peligna Valley (Abruzzo). After WW2, its cultivation spread to the entire hilly coastal region. Montepulciano is the main grape variety in Abruzzo nowadays. This is a vine that grows both on the inner mountain regions and on the hills, as well as along the coast.

Color

Red

In vineyard

Montepulciano is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East -facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates when the grapes have reached full ripeness, usually around mid-October.

In the cellar

Once softly destemmed, the grapes undergo maceration for about 8-10 days. During this time, the wine also completes its alcoholic fermentation, at a temperature not higher than 20°C.

Aging

Aging takes place in the vats where the malolactic fermentation also gets completed. Aging continues in big casks for 8-10 months and in bottle for a couple more months.

Sensory characteristics

The wine has a bright ruby-red color with purple hues, with a tendency to garnet if aged. Scents of red fruits and spices, intense and ethereal. full, dry, harmonious and rightly tannic flavor at the palate.

Food matches

This wine combines perfectly with braised meat, roast, noble poultry and aged cheeses.

Serving temperature

14-16 °C

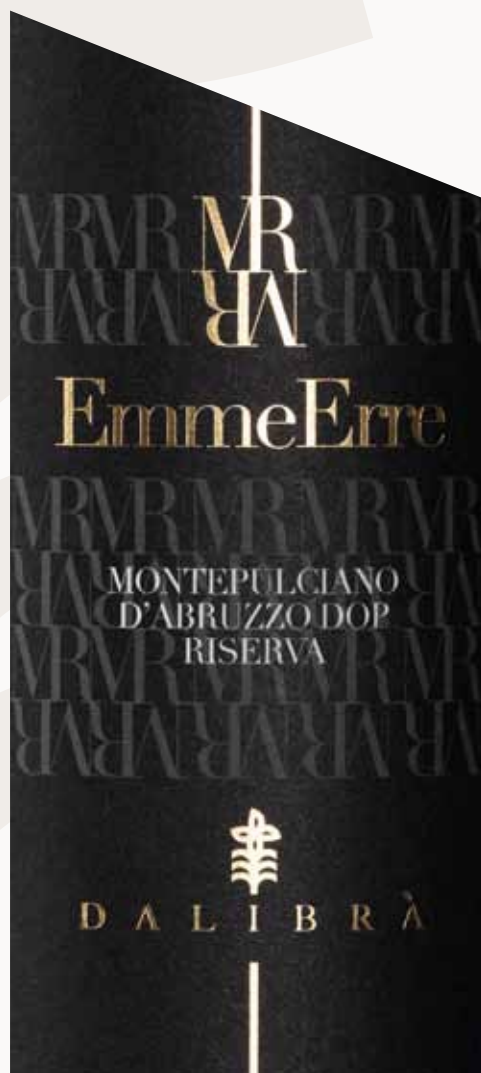
Alcohol content

Alcohol content 14 % Vol.



EMMEERRE

MONTEPULCIANO D'ABRUZZO DOP RISERVA



Grape

100% Montepulciano

Montepulciano is a grape variety originating from Abruzzo. The first attestations of its existence in the region date back to the 18th c.; they are descriptions of the cultivation of Montepulciano in Peligna Valley (Abruzzo). After WW2, its cultivation spread to the entire hilly coastal region. Montepulciano is the main grape variety in Abruzzo nowadays. This is a vine that grows both on the inner mountain regions and on the hills, as well as along the coast.

Color

Red

In vineyard

Montepulciano is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East -facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The grapes of the ... Riserva project are among the sweetest and keep a very high quality even in less favorable vintages. The harvest is done manually in 20 kg crates.

In the cellar

Maceration takes place in vertical steel vats with programmed leaching at a controlled temperature. The must is fermented with indigenous yeasts, with about 8-10 days of maceration.

Aging

Aging until malolactic fermentation takes place in stainless steel vats. After malolactic fermentation, aging continues for at least 18 months in medium-large oak barrels. A small part of the aging takes place in small, 225l oak barrels. Aging continues in bottle.

Sensory characteristics

The wine has a bright ruby-red color with orange hues. It has a very intense aroma, ethereal and spicy. In the mouth it is soft, with light and sweet tannins, very persistent.

Food matches

Cold cuts, grilled and baked meats, first courses with very structured sauces.

Serving temperature

16-18°C

Alcohol content

14,5%



ORIGINE

PRIMITIVO IGP



Grape

Primitivo, 85% minimum

The first documents on this grape date back to the 2nd half of 1700, when don Francesco Filippi Indelicati, a man of the cloth, primicerius of the Gioia del Colle church, noticed that one the grapes in his vineyards reached maturation well ahead of the others, giving a particularly dark, sweet and tasty grape. Indelicati selected these grapes and planted the first monovarietal vineyard of "Primitivo" ("Primitive", at the time also known as "Primaticcio").

Color

Red

Area of cultivation

Apulia: hills, 300/400mt a.s.l.

In vineyard

Guyot method, in gravelly and calcareous soil.

The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates around mid-September.

In the cellar

Fermentation with indigenous yeasts; the maceration with the skins lasts about 10 days. During this time the wine completes its alcoholic fermentation at a temperature not exceeding 24°C and is subsequently transferred to stainless steel casks, where it completes its malolactic fermentation.

Aging

The wine ages on the fine lees in a tank, and then 6 more months in bottle.

Sensory characteristics

Intense ruby red in color, to the nose it presents fruity and floral notes. The mouth is structured, with good body and warm.

Food matches

Ideal with venison, grilled red meats and aged cheeses.

Serving temperature

14-16 °C

Alcohol content

14,0 % Vol.



Manina Rosa

MAMMAROSA

CERASUOLO D'ABRUZZO DOP



Grape

100% Montepulciano

Montepulciano is a grape variety originating from Abruzzo. The first attestations of its existence in the region date back to the 18th c.; they are descriptions of the cultivation of Montepulciano in Peligna Valley (Abruzzo). After WW2, its cultivation spread to the entire hilly coastal region. Montepulciano is the main grape variety in Abruzzo nowadays. This is a vine that grows both on the inner mountain regions and on the hills, as well as along the coast.

Color

Rose

In vineyard

Montepulciano is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East -facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The grapes are harvested at their technological maturity, to get the desired sugar content and the right acidity. It is best not to move up the time of harvest too much, to avoid obtaining sour, herby products, not at their best aroma.

In the cellar

The grapes are vinified "in white" (i.e. off the skins). The must is fermented with indigenous yeasts at a controlled temperature.

Aging

Aging takes some months; it takes place in stainless steel tanks, on the lees, which provide the wine with complex and important shades. It continues in bottle.

Sensory characteristics

Intense bright pink cherry color. Red fruit (raspberry and pomegranate) nose. Sapidity and tannic sensation give great vitality to the wine. In the mouth: well-integrated tannin and acidity make the wine vigorous and fresh.

Food matches

This wine is perfect to accompany appetizers, pasta dishes, delicate cheeses, light roasts. It is also perfect with simple dishes, like pizza.

Serving temperature

10-12°C

Alcohol content

13,5% Vol.



MAGNALIA

PINOT GRIGIO IGP TERRE DI CHIETI



Grape

Pinot Grigio, 85% minimum

Pinot Grigio can boast an important ancestor: it is a bud mutation of Pinot Nero. Its origins are to be traced back to Germany and France. Its characteristic color, grey tending to pink, gives rise to coppery-colored wine. It seems that this grape was brought to Italy from Burgundy by General Sambuy, for his Como vineyards. From there, it slowly spread to the Tre Venezie and Lombardy. It has reached the other Italian wine-growing regions only in the last few decades.

Color

Coppery

Area of cultivation

Hills of Chieti – Slopes of the Maiella mountain, at a height of about 450mt a.s.l.

In vineyard

It is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East-facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates at the beginning of September, to keep its quite high acidity and obtain a uniform skin color, which transmits the typical onion-skin color to the wine.

In the cellar

Fermentation with indigenous yeasts at a controlled temperature. The original coppery/pink color is preserved as the producer does not use decolorizing charcoal on this wine.

Aging

Aging takes place on the lees, which provides the wine with complex and important shades.

Sensory characteristics

Coppery-colored wine, with shades of pink depending on the year and on the vintage. Its bouquet is intense, complex and floral with fruity notes of red berries like cherry or sour cherry. Soft and elegant in the mouth, balances and very persistent. The finish and aftertaste is long and fruity.

Food matches

Perfect in combination with light starters and vegetable dishes, fish and delicate dishes. Ideal with summer dishes.

Serving temperature

9-11 °C

Alcohol content

13,5 % Vol.



ARGELLO

PECORINO IGP TERRE DI CHIETI



Grape

Pecorino, 85% minimum

Pecorino is an indigenous grape variety from Marche and Abruzzo. Already present before phylloxera, Pecorino has been gradually abandoned during the 20th century and replaced by other, more productive, varieties, like Trebbiano. Also known as “uva dei pecorari” (shepherd's grape), this grape was considered of little value, suitable for humble people, like the “pecorari” (a derogatory word for shepherds).

Color

White

In vineyard

It is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East-facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates when the grapes have reached full ripeness, usually between the end of September and the first decade of October.

In the cellar

The must is fermented with indigenous yeasts at a controlled temperature.

Aging

Aging takes place on the lees, which provide the wine with complex and important shades.

Sensory characteristics

Straw-yellow colored wine.

On the nose; fruity with hints of pear, with a good acidity with balances out with an important structure, all in perfect balance, to create the right softness.

Food matches

Great combination with raw fish, cold cuts, risottos, poultry and medium-aged cheeses.

Serving temperature

9-11 °C

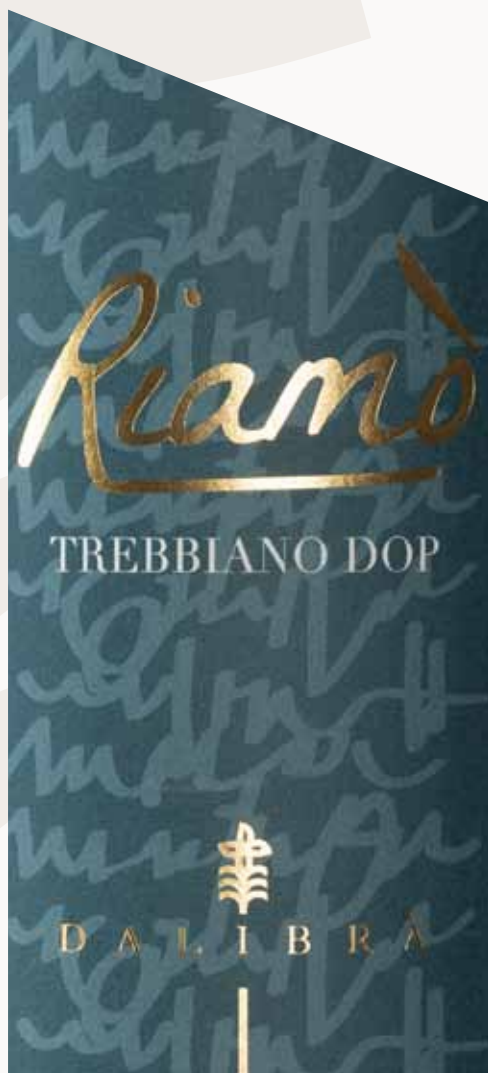
Alcohol content

13,5 % Vol.



RIAMÒ

TREBBIANO DOP



Grape

100% Trebbiano abruzzese

The Trebbiano grape is usually named after its area of origin (Abruzzese, Romagnolo,...). Its name derives from Trebula, which means home-made wine. For this reason, drinking Trebbiano is like going back to the taste of home-made wine.

Color

White

Area of cultivation

Hills of Chieti – Slopes of the Maiella mountain, at a height of about 450mt a.s.l.

In vineyard

It is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East-facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates in mid-September, when its acidity is rather high and the grape has reached the right balance of sugar content, giving balance and freshness to the wine.

In the cellar

Fermentation with indigenous yeasts at a controlled temperature.

Aging

Aging takes place on the lees in stainless steel vats for about 3 months, which provides the wine with complex and important shades.

Sensory characteristics

Straw-yellow with a delicate floral bouquet, with notes of white flowers nuances reminiscent of hazelnut. To the palate it is fresh, savoury and mineral.

Food matches

Excellent with fish starters and fish cuisine, white meats and medium-aged cheese..

Serving temperature

9-11 °C

Alcohol content

12,5 % Vol.



DALBRÀ
Bollone
Prosecco Brut Nature

BOLLICINE

PECORINO BRUT NATURE



The sparkling process is based on tank fermentation stopped at a sugar level (cooling of the must at 6°C and 18g/l residual sugar) which ensures, after bottling, the development of bubbles without the addition of sucrose. The wine undergoes refermentation in the bottle, and the maturation of the sparkling wine occurs “sur lie,” meaning on its own lees, which give it a veiled and opaque appearance, contrasting with the brilliance and brightness of bubbles in conventional sparkling wines.

Refermentation in the bottle and subsequent bubble formation occur thanks to the natural residual sugars present in the wine and do not involve the addition of sucrose, as in the Charmat and Champenois methods.

Characteristics: spontaneous fermentations, no added sulfites, no disgorgement with sediment, natural tartaric stabilization.



Grape

Pecorino 100%

Pecorino is an indigenous grape variety from Marche and Abruzzo. Already present before phylloxera, Pecorino has been gradually abandoned during the 20th century and replaced by other, more productive, varieties, like Trebbiano. Also known as “uva dei pecorari” (shepherd's grape), this grape was considered of little value, suitable for humble people, like the “pecorari” (a derogatory word for shepherds).

Color

White.

In vineyard

It is grown in Abruzzese-style pergola, at a height of about 450mt, on South/South-East-facing calcareous and gravelly soil. The vineyards are managed following the organic production method, Reg. (CE) n. 834/2007.

Harvest

The harvest is done manually in 20 kg crates when the grapes have reached full ripeness, usually between the end of September and the first decade of October.

Sensory characteristics

Color: pale straw, impenetrable to the eye due to its natural turbidity. Fine and persistent perlage.

On the nose: fruity and citrusy notes emerge, with a vague reminiscence of the lees.

On the palate: pronounced freshness and a long and convincing finish with a pleasant saltiness.

Food matches

Elaborate first courses, white meats, fish, and shellfish.

Serving temperature

6-8°C.

Alcohol content

12,5 % Vol.

Service

The wine can be poured into the glass slowly to avoid clouding it, or the bottle can be gently inverted to suspend the lees. However, it's important to use “the sediment,” which is the part that gives depth, thickness, and distinctiveness to the wine (terroir and grape variety).





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