

## Campotino Montepulciano d'Abruzzo DOC



CAMPOTINO®

Company: **Campotino**Region: **Abruzzo**Founded in: **1973**Owners: **Mazzocchetti Family**Cultivated Vineyards: **130 acres****Grapes:**

100% Montepulciano d'Abruzzo

**Vinification:**

Fermentation in vitrified cement tanks and maceration for 10-12 days.

**Refinement:**

In vitrified cement tanks for 5 months

**Wine profile:**

Pretty violet edged purple/ink with a kernel of raspberry/dark cherry, even Pinot-esque. On the nose, the wine is delicate violet scented, pepper too. The wine is medium bodied, juicy, bright, blueberry, the supplest of fruit tannins, cool but pointed fruit, along with a lovely sense of ease and great drinkability.

The story of Tenuta del Priore is a profound narrative of home-coming, woven into the very fabric of the Collecorvino hills near Pescara. Driven by an unwavering connection to their land, the Mazzocchetti cousins left prosperous careers in Rome in 1973 to establish the estate, naming it after their grandfather, "the Prior."

They intuitively understood the potential of this unique terroir, a landscape of rolling hills descending from the snow-capped Apennines to the Adriatic coast. This terrain, forged by an ancient Pliocene sea and subsequent glaciers, left a complex soil of clay, silt, and calcareous marls.

In the 2000s a new era dawned with the arrival of Fabrizio Mazzocchetti. He introduced modern viticulture, championed native varieties like Montepulciano, Passerina and Pecorino.

Now leading the estate, Fabrizio and his family continue this legacy, crafting wines that are authentic expressions of a land shaped by time, passion, and a family's enduring faith in its potential.