

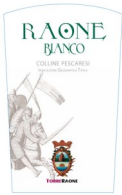


Torre Raone

Loreto Aprutino - Abruzzo

Since 1996 old methods and traditions have met modern techniques to produce wines of an excellent quality on the Torre Raone estate. Torre Raone is located in the Abruzzo region, between the Gran Sasso natural park, the Laga mountains and the nature reserve of Penne. It is situated on the sunny hills of Loreto Aprutino at a height of 350 metres above sea level. The estate measures 35 hectares, certified by AIAB for organic agriculture. Thirty hectares are especially suited as regards Montepulciano d'Abruzzo. Three hectares are dedicated to the production of olive oil.

The tower from which the estate takes its name rises from an old fortification, dominating the surrounding area. It was erected in the 11th century by Raone of Poliziano, a descendant of Tancred Duke of Normandy.



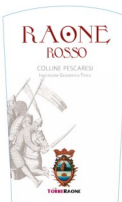
Bianco, Colline Pescaresi IGT 2009

Grapes: Pecorino, Pinot Grigio, Traminer and Incrozio Manzoni (cross between Riesling, Renano & Pinot Bianco) Straw yellow, with green hues, consistent fluidity. Fruity nose with a spicy touch, fine. Dry, medium-bodies, concentrated with long persistence and fine balance, apples, peach and pear savours. Spicy, with notes of hawthorn, ginestra flower, fragrant grassy notes. Serve with molluscs and crustaceans scented, risottos, and pasta with fish.



Pecorino, Colline Pescaresi IGT 2010

100% Pecorino. Golden straw yellow with green highlights. Intense nose: fine, fruity with flower and grass touch. Dry, fairly hot, soft, fresh and tasty with a long persistence, with a good structure and quality fresh and tasty with a long persistence, with a good structure and quality.



Raone Rosso, Colline Pescaresi IGT 2008

Montepulciano d'Abruzzo 60%, Merlot 25%, Cabernet 15%. Very intense ruby red, tending to garnet (burgundy) dense. Intense nose, persistent and refined fragrant, spicy. Warm, smooth, fruity with long persistence, balanced, harmonious and refined.



Montepulciano d'Abruzzo "Lucanto" 2008

100% Montepulciano d'Abruzzo, long fermentation with the skins and frequent mixing. Intense ruby red, dense color. Clear and fruity, slightly spicy nose. Warm, smooth, fruity with long persistence, balanced and harmonious. The brand name, Lucanto, is the combination of both the owners' first names: LUCiano and ANTONio



"San Zopito" Montepulciano d'Abruzzo Terre dei Vestini 2007

Montepulciano San Zopito is a late-harvest wine with long fermentation in open tanks and ageing for 12 months in barriques. Fragrances range from spices, licorice and Balsamic, including sage and rosemary. The wine is dry with incredible softness and roundness. San Zopito is the name of the local saint of Loreto Aprutino, whose feast is celebrated on the Monday after Whitsuntide