



Talamonti  
· AZIENDA VINICOLA ·



*l' Abruzzo in dote*



“Describe your village well  
and you will be universal”  
Lev Tolstoj

**“You must be the change  
you wish to see in the world.”**

Mahatma Gandhi



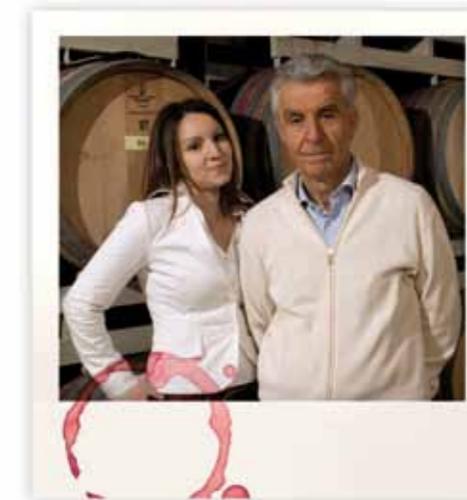
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The Talamonti vineyard-estate was launched in 2001 as a result of the introduction of innovative techniques into a historic winemaking area by the Di Tonno family. This advance was generated by a tremendous passion for wine and a strong attachment to local roots. The founders initiated this adventure with the mission to promote the region’s endowments. Unique grape varieties of great potential: Montepulciano d’Abruzzo, Trebbiano d’Abruzzo and Pecorino.

“We have been raised with great respect for family values. Ancient Rural civilizations, with their strong ties to nature, always reveal the importance of a family approach to sustainable growth, paying great attention to the management of land, production, staff, suppliers, and even the marketplace.” - *Antonella Di Tonno*

The family values that lead the Di Tonno family in its entrepreneurial mission are a strong sense of ethical responsibility and the respect of the law in its values and principles.

“At Talamonti our mission is to continuously search for perfection in the art of viticulture, never forgetting universal principles such as legality, moral integrity, respect, safety, health, the environment, transparency, the truth, and fair competition.” - *Antonella Di Tonno*



Co-Founders Antonella and her father, Alfredo Di Tonno





## THE TALAMONTI ESTATE

Talamonti was founded in 2001, in a magnificent, unspoiled part of the Abruzzi. The vineyards are located within the municipality of Loreto Aprutino. The unique terroir and the extraordinary microclimate have brought the estate recognition in over 35 countries around the world in a very short period.

At the heart of the entire production process there can only be the grape. A great wine can only come from a great vineyard. Our daily objective lies in constantly seeking the best interaction between the varietal in our vineyards, the sun-exposition, the training method, and the desired yield, with the sole desire to best express our unique terroir.

Talamonti vineyards at the turn of the century have expanded to 32 hectares in production. Other varietals have been planted, in addition to the native Montepulciano d'Abruzzo and Trebbiano d'Abruzzo. Pecorino, for example was planted in 2004 as part of an estate experiment to study, by means of micro-vinifications, the ability of other varieties to adapt and express themselves. The mission is to identify grape varieties that could expand the profile of the area and offer new prospects for quality.

Our vineyards circumnavigate our winery and are located at 300 meters above sea level with South East exposure in the Tavo Valley region.

The Cellars are filled with dozens of prime oak barrels selected for greater variety in origin, grain, seasoning and toasture. Following an extensive study on the aging of the Montepulciano d'Abruzzo grape in wooden casks, Talamonti has chosen to utilize different 300 liters and 3400 liters oak barrels from Austria, France, USA, and Eastern Europe.

The vinification area hosts select state-of-the-art fermentation vats of different sizes in order to vinify separately the different parcels of vineyards. In addition, we have our own bottling line and labeling equipment, purchased in 2008, in order to vertically integrate so as to personally control as much of the process as possible.

The estate also has its own laboratory in order to continuously and carefully control the wine during the production process and to permit several key analyses to be carried out.





“When I turned nine, my father offered me my first glass of wine.  
**As I drew it closer, he suddenly stopped me and said:**  
“No, stop. First you must look at it,  
**then you must bring it to your nose, and only afterwards will you savour it.**  
**The wine will tell you a story.**  
**You must pay great attention**  
to it because in this glass of wine you will find the farmer’s hard work.”

Luigi Veronelli



## MEDIA OBSERVATIONS ON THE ABRUZZI

*Wine Spectator online, April 2009*

More and more wineries in Italy's Montepulciano d'Abruzzo appellation are making clean, rich, modern-styled reds as they move away from the area's trend of cheap and rustic wines. Abruzzo is a vast vineyard area in southeast Italy which has long been an important producer of grapes used for "enriching" wines from regions farther north in the country.

*Robert Parker online, April 2009*

Abruzzo is one of my favorite regions in Southern Italy. The wines are not only delicious, but in many cases remain reasonably priced as well. Montepulciano is the main red variety, and the best of the more modern-styled wines are incredibly appealing. Best of all, Montepulciano is a great food wine. Trebbiano is the main white grape in Abruzzo, and while the best examples can be

delicious (and also age well) they are few and far between. Lastly, Abruzzo is home to Cerasuolo, which is possibly Italy's most consistently outstanding appellation for superb, pedigreed rose.

*J. Robinson, The Oxford Companion to Wine.*

In a nutshell: Good-value and improving reds. Mountainous region in central Italy with a significant coastline on the Adriatic sea to the south of Marches and an important producer of wine. Having overtaken Piedmont, Tuscany, and Latium recently, the Abruzzi is fifth among Italy's regions in terms of production. Good wine is produced in the Abruzzi. Fine, often keenly priced Montepulciano has long been produced in such townships as Brecciarola, Citta Sant'Angelo, Controguerra, Loreto Aprutino, Tocco da Casauria, Torano Nuovo, and Vasto. Better Trebbiano d'Abruzzo is a pleasurable, if not memorable, wine.



## THE HISTORY OF LORETO APRUTINO

The origin of the name “Loreto Aprutino” can be found in ancient Roman times and is credited to a forest of bay leave trees that supposedly dominated the area back then. Loreto Aprutino boasts ancient origins dating back to Italic, Roman and early Christian settlements. The remains of an ancient Roman villa, and a temple dedicated to the goddess Feronia together with an Italic necropolis at Colle Fiorano and farina-Cardito show that the area was already inhabited in the VI century B.C.

In ancient Roman religion, Feronia was a goddess broadly associated with fertility and abundance. The town became a Norman county in 1071 and was conquered by Conrad of Anjou in 1252, followed by a succession of powerful families until 1806. In the early Middle Ages, it became known by the name of **Castrum Laureti**.

The town’s millenary history is visible in numerous national monuments and in the four municipal museums. Among the most important we should list the Church of Santa Maria in Piano, the Castello Chiola, the Acerbo Museum of Castelli Ceramics, the Casamarte

Antiquarium, the Ethnographic Museum of Farming Traditions and the Museums of Olive Oil and Olive oil Artifacts.

The church of **Santa Maria in Piano**, dates back to 1280 and is decorated with XIV-XVI century frescoes on the life of St. Thomas the Aquinas (the Dominican monk who lived in 1225-1274), whose family ruled over the town, and houses the magnificent Universal Judgement.

The **Chiola Castle** at Loreto Aprutino is extremely old, its fortifications dating from 864 A.D. From the 13th century onwards, the fortifications became a noble residence and passed through various owners until the Chiola family purchased and renovated it from 1843 to 1995, thus saving it from ruin.

The **Acerbo Museum of Castelli Ceramics** at Loreto Aprutino is one of the oldest and most interesting in the Abruzzi. It is the most complete collection from the 17th to the 19th century AD, when the ceramics produced by the famous Grue brothers and the Gentili family were in great demand in courts across Europe.



The **Casamarte Antiquarium** hosts a 300-piece collection of stone, ceramics and metal from the Paleolithic period to the Middle Ages, all dug up locally. The economy of Loreto Aprutino has always been linked to the production of fine olive oil and two institutions preserve the memory of millenary rites and traditions belonging to the whole community.

The **Museum of Olive Oil** houses tools, machinery, documents and images of one of the oldest oil mills in town dating back to the end of the Second World War and also today’s technology in use.

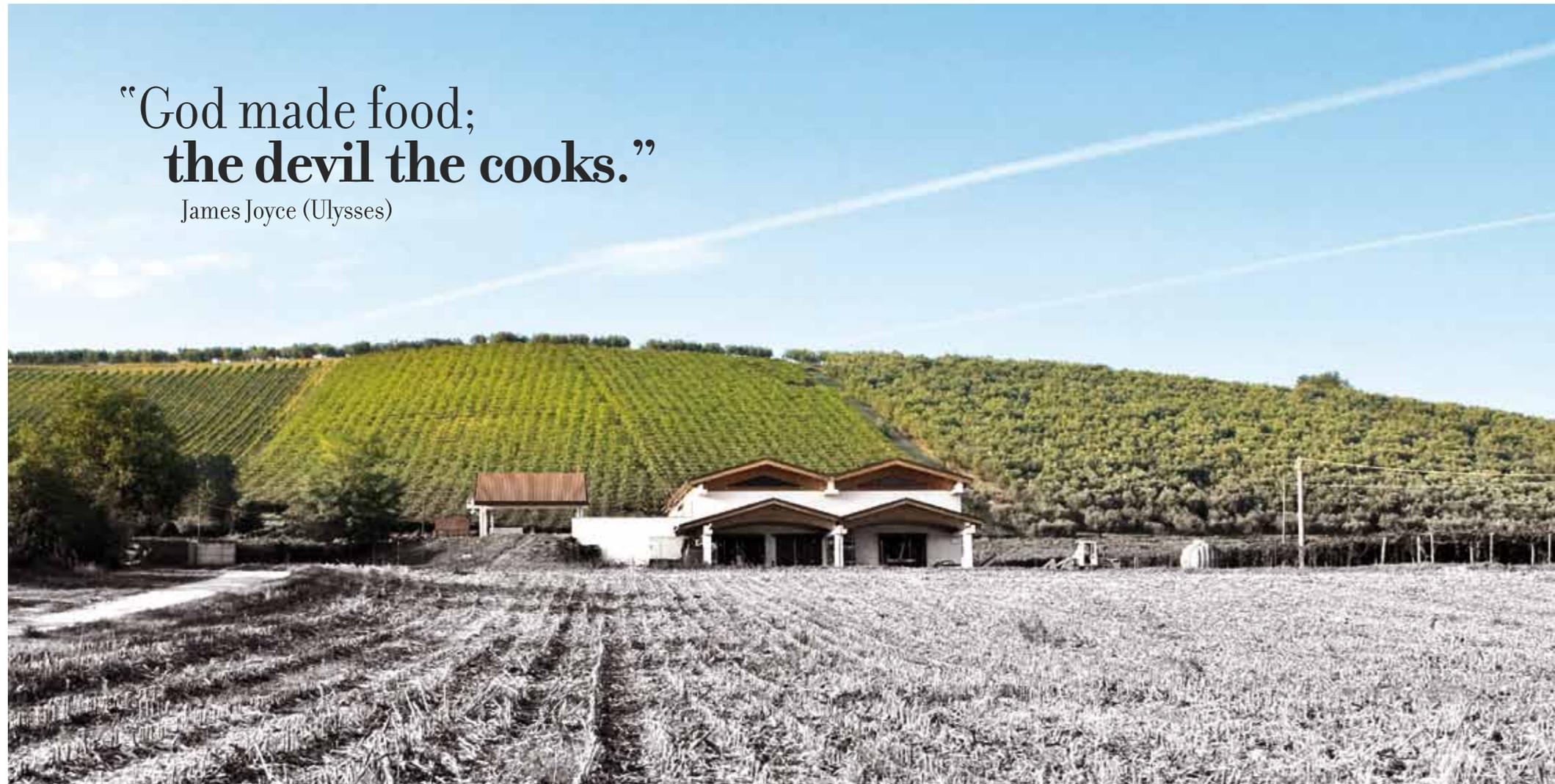
The **Regional Oil Centre** collects all the best oil regional productions, with a special room for professional tasting.

The patron saint of Loreto Aprutino is San Zopito, a Christian martyr, who was transported to Loreto from the catacomb of San Callisto, Rome. The Feast is celebrated on Whitsunday and Monday with a procession. The parade is led by a white ox, ridden by a child in white robes, obliged to kneel down before the Saint’s statue. This celebration has been repeated yearly since 1710. The tradition says an ox knelt before the remains of the saint, in the fields of the Parlione family.



“God made food;  
the devil the cooks.”

James Joyce (Ulysses)



## THE WINE & FOOD CULTURE OF THE ABRUZZI

A deeply rooted food culture heritage, the Abruzzi is home to the oldest cooking school in the world, giving the Abruzzi a reputation for turning out top-quality chefs. In Villa Santa Maria, the Scuola Alberghiera has existed since the XVIth century.



The 400 year old hotel management and cooking school has produced Chefs who have been employed throughout the ages by European Monarchy, Popes, the Japanese Emperor and the White House. The patron saint of Italian chefs (Federazione Italiana Cuochi) is San Francesco Caracciolo of Villa Santa Maria.

Hot Peppers, saffron, pasta, goat, sheep, chicken, and cereals are the area's most famous ingredients. The products have been greatly influenced by deeply rooted shepherd traditions. The Abruzzi combine the very best of pasta traditions as well: home to La Rustichella, Del Verde, and De Cecco pasta factories, three of which are often cited as the top brands of pasta around the globe. Even with so much top-quality dried pasta, the locals also love to retain their handmade fresh pasta traditions.

The most famous food-centered tradition in Abruzzo is *la panarda*. Since the 15-16th centuries, demonstrating the extensive tradition of the ritual and sacredness of honoring at the table, this Herculean feast is still observed to mark major celebrations: a birth, a wedding, a family reunion, anything.

The typical number of courses for *la panarda* starts at 30, usually averaging out at 40. And you have to at least try them all, or you risk severe insult to whichever family created the dish you refused. Family feuds lasting generations have begun this way.





## THE CLIMATE OF LORETO APRUTINO

The climate of Loreto Aprutino is strongly influenced by both the Apennine Mountain range and the Adriatic Sea, each only a few kilometers away. Average temperatures during the year however around 15°C with a maximum temperature of 35°C during the summer and -2°C during the winter. Annual rainfall is estimated at 700mm.

During the winter - although the proximity to the Adriatic Sea more often results in milder temperatures versus the rest of central Italy - cold wind currents from the Balkans can drop temperatures dramatically and bring snow. This results in tougher winters than what is found in other areas at the same latitude.





## THE ENVIRONMENT'S MORPHOLOGY

The landscape around our estate has been heavily shaped over millions of years by multiple glacial processes. The region around Loreto Aprutino shows geomorphologies typical of glacial and periglacial environments, including glacial circles, moraines, rock glaciers, roches montonées, kettle holes and soils with patterned ground surface. The study of the soils within the kettle holes show that these morphologies were comprised of sequences of buried soils characterised by the presence of wind-blown volcanic ashes.

However, the most important environmental characteristic of present day Abruzzi

is its incredible biodiversity. Filled with an impressive number of National Parks, the region borders the Apennine mountain range towards west, the Maiella mountain range towards south, the Sibylline massif towards North and the Adriatic Sea towards east. Over 20% of the Abruzzi region is covered by woods.

Loreto Aprutino is nestled in a very unique position for central Italy. At 300 meters above sea level, the town sits closely to a geomorphologic rarity: the Ghiacciaio del Calderone, the southernmost glacier in Europe and the only one in the central Mediterranean area.

“What is art?  
Nature concentrated.”  
Honoré de Balzac





## VITICULTURAL TRADITION IN LORETO APRUTINO

The wines of Abruzzi are cited by dozens of authors over the centuries, including Ovid, Pliny and Martial. Stories about the health benefits of Abruzzo's red wine flourished already thousands of years ago. The cure for Hannibal's horses from scurvy in 216 BC is attributed to Montepulciano d'Abruzzo well before the French Paradox aired on CBS's highly rated "60 Minutes" news program in 1991 to claim the health benefits of wine if consumed in moderation. After the Barbarian invasion of central Italy that destroyed a great deal of Italy's oenological heritage, the vine flourished again in the area thanks to Dominican friars and in the 15th century Serafino Razzi wrote of Penne's wine (10km away from Loreto Aprutino):

*"The region is extremely fertile, producing wheat, precious wine, olive oil in abundance, figs, and an incredible array of fruits [...] the scenery is breathtaking with mountains, valleys and the Sea - Serafino Razzi*



## THE THREE CLASSICS

### Trebbiano d'Abruzzo

One clone of the Trebbiano grape is already mentioned by the Bolognese agronomist Petrus de Crescentiis as early as 1303. In reality the grape is planted throughout most of Italy but only in specific terroir does the grape truly express its potential. There are many clones of Trebbiano such as Trebbiano Toscano, Trebbiano Romagnolo, Trebbiano Giallo, Trebbiano di Soave, but only one clone has been compared to the great white wines of the world: Trebbiano d'Abruzzo produced in Loreto Aprutino. Often compared to Semillon by experts, Loreto Aprutino's Trebbiano d'Abruzzo can display an impressive freshness and youthful characteristics even after 8-10 years, uncommon for most Italian whites.

### Montepulciano d'Abruzzo

For the past 200 years wine producers in Tuscany and those in the Abruzzi region have debated the true origin and paternity of the name "Montepulciano". The confusion stems from similar characteristics, and the capacity of both to produce great wines. However,

the ripening period for the two varieties (Sangiovese and Montepulciano) are very different. The true confusion comes from the Baronia di Carapelle, the Medici estate in the Abruzzo region where the knowledge and methods of production were first exported. There are two theories surrounding the name of the Montepulciano grape: either it was another grape (not Sangiovese grosso) from Tuscany or it was simply a careless accounting oversight by a tired book-keeper.

### Cerasuolo d'Abruzzo

Cerasuolo is a typical rosé wine from the Abruzzi, made with Montepulciano d'Abruzzo grapes vinified with limited skin contact. The vinification of a rosé is always a very delicate process in order to produce soft, delicate wines. Undisputed leader in the Italian Rosé category, Italian wine lovers have recently transformed this appellation almost into a cult wine.

**"(...) in wine there is truth"**  
Pliny the Elder



### The History of the Olive

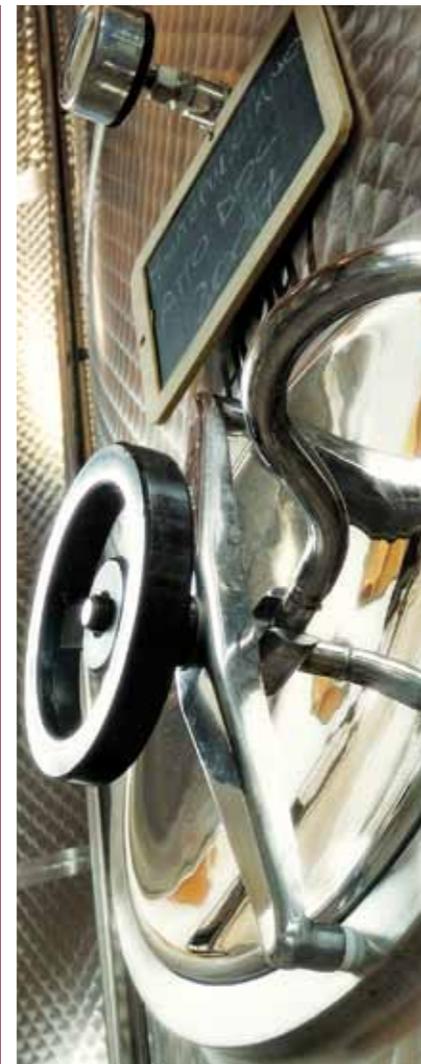
Archaeological remains pertaining to the production of wine and extra-virgin olive oil can be found in the ancient town of Loreto Aprutino. This thousand year tradition has today become so widespread that out of 7500 inhabitants in Loreto Aprutino there are today over 1400 (including family owned operations) wine and olive oil producers registered at the city. Furthermore it is the home of the first Olive oil DOP (Denominazione d'Origine Protetta) of Europe: The Aprutino-Pescarese DOP assigned on July 1st 1996 by the European Union.





“Wine is the most civilized thing  
**in the world.**”

Ernest Hemingway



## WINEMAKING

The process called winemaking is best described through the words of French poet, Paul Valery. Speaking about nature's perfection, he compares the finest wines to immaculate pearls, calling them "the precious work of a series of intertwined causes and effects".

Humans can emulate this extensive and time consuming process followed by nature. Paintings are made by the superimposition of a series of subtle layers. Every layer is an important part of the final result, improving the underlying layers. In the same manner we believe that when we taste a glass of wine we should perceive all the nuances and envision all the phases of the complex production process of our wines.

The winemaking philosophy of Talamonti is enclosed in these words of the great poet who perfectly synthesized our winemaking philosophy: understanding the initial raw material and interpreting the smallest details of the chemical and microbiological transformations in the must and the wine. Step-by-step in all the phases of the oenological process flow.

The winemaker's profound knowledge paired to the constant commitment of the cellar master in the attentive processing of the ripest grapes, guarantees a high quality standard that thrives in the most complex of perfumes and aromas, all fully respecting of the land of origin.





## MEN AT WORK

Talamonti staff is selected from a pool of young talent, rich in great potential. We train our staff to evolve into a cohesive leadership team ready to make its own mark. They are the future stars of the region, sharing a vivid common goal: to innovate in the Abruzzi region and become the quality benchmark for the region around the world.

The objective of Talamonti lies in constantly researching, improving, and developing our own heritage. One of the first family estates in the Abruzzi to focus on customer satisfaction, Talamonti began in 2007 certifying its production and customer satisfaction with SGS (ISO 9001).

Results from research and development are always verified, communicated and shared both internally and with the greater community in the Abruzzi.

**“The Unexamined Life  
Is Not Worth Living.”**

Socrates

Located in Loreto Aprutino, the Talamonti vineyard estate lies at the foot of the Gran Sasso in some of Italy's most dramatic and panoramic countryside. Year-round travelers are welcome. Guided tours of the estate by appointment.

**From Rome Fiumicino (2.5 hours -243km)**

Follow the green signs for Rome Autostrade (GRA) - E80 until taking Exit 14 for L'AQUILA A24 - PESCARA A25  
Drive towards CHIETI A24 - PESCARA A25 for 70km  
At the fork take a right towards CHIETI - PESCARA on the A25  
Drive for 106km until Exiting on the E80 for CHIETI / PESCARA  
Drive 1.8km and take the second exit for MANOPELLO / CHIETI SCALO  
Follow signs to the centre of CEPAGATTI for 6,5km and then turn left towards PENNE / PIANELLA  
Drive for 5km and at the roundabout take the second exit towards PENNE on the SS81  
Follow signs to PASSO CORDONE for 10km  
Turn right on the SP18 towards CAPPELLE SUL TAVO / PESCARA / MONTESILVANO (hidden sign)  
Drive for 1,4km on the SP18 and take a left turn on the dirt road (Contrada Palazzo)  
Follow the TALAMONTI signs for 200 meters to arrive at the TALAMONTI vineyard-estate

**From the A14 highway exit (20 min -23km)**

Exit at PESCARA NORD-CITTA SANT'ANGELO  
After the toll take a left turn at the fork towards LORET APRUTINO / PENNE / PINAELLA  
At the traffic light take a right turn on Via Salina / SS16 and drive for 1km  
At the traffic light take a right turn on SS16Bis Vestina  
Drive for 15km towards CAPELLE SUL TAVO  
At the roundabout take the first exit towards PENNE / LORETO APRUTINO  
Drive on SP18 for 5,5km  
Take a right turn after the Ristorante "La Bilancia" on Contrada Palazzo  
Follow the TALAMONTI signs for 200 meters to arrive at the TALAMONTI vineyard-estate

