

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Febe Trebbiano D'Abruzzo DOC**

**Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports**  
**8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065**  
[Carlotta@tuscanvineyardimports.com](mailto:Carlotta@tuscanvineyardimports.com)

The art of wine making, between past and present. A century of history tells the tale of the work and passion of Costantini for the art of wine making; a tradition centered on the lands of Abruzzo where, in 1910, the Costantini family started the family business as wine makers. Over the years the Costantini managed to increase the prestige of their products, respecting the environment, the most advanced farming techniques and the most accurate wine-making techniques and by masterfully selecting the best grapes for producing top quality wines. Constantini's long experience in this sector, passion and tenacity made this company a beacon in the wine-making of the Pescara area. Craftsmen's Traditions and Modernity: a perfect marriage. In the cellar, the traditional winemaking methods, together with the most advanced

modern wine-making techniques contribute to the valorization of the quality and peculiarities of our wines. All of this is supported by the unique features of the territory of our vineyards, stretching from the Gran Sasso mountains to the Adriatic sea, that create an ideal micro-climate for robust, strong wines that can withstand aging, and also, younger ready to drink wines.

web site: [Az Ag Costantini Antonio](http://Az_Ag_Costantini_Antonio)

**Trebbiano D'Abruzzo DOC, 2017, 100% Trebbiano Production 10,000 Bottles 12% abv**

The Febe (Pheobe) line of wines is named after a Greek Titan goddess with the gift of

prophecy. South-SE facing vineyards allow for maximum ripeness. Soft pressing and fermentation at low temperature allows retention of freshness and fragrance of the varietal. Pale straw color. Nose is pleasingly floral with citrus and mineral notes. Palate is fruitier and medium bodied - rounder than most Trebbiano. Notes of golden apple, citrus, acacia flowers and mineral notes. Acidity is racy and keeps wine bright. Great value and BTG potential.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Febe Cerasuolo D'Abruzzo DOC**

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**Cerasuolo D'Abruzzo DOC,  
2017, 100% Cerasuolo  
Production 10,000 Bottles.  
13% abv**

The Febe (Pheobe) line of wines is named after a Greek Titan goddess with the gift of prophecy. Harvest of SE facing vines is done manually and in various passes in order to obtain optimum ripeness. Intense nose loaded with rose, cherry and strawberry. Palate is fruity and fresh thanks to ample acidity. Incredibly long finish full of wild strawberry. A rosato bold enough to drink all year long. Great value and BTG potential.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Febe Montepulciano D'Abruzzo DOC**

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**Montepulciano D'Abruzzo  
D O C , 2 0 1 7  
1 0 0 % M o n t e p u l c i a n o  
Production 10,000 Bottles  
13% abv**

The Febe (Pheobe) line of wines is named after a Greek Titan goddess with the gift of prophecy.

Monovarietal from south eastern facing vineyards is hand harvested and pressed softly. Fermentation in stainless tanks where it spends 4 months before bottling and release in spring. This young wine is bright, easy to drink.

Nose full of dark red fruit that repeat on palate. Bursting with ripe blackberry, black cherry, plum and sultana. Acidity and structure keep wine

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## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Costantini Trebbiano D'Abruzzo DOC**

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**Costantini Trebbiano D'Abruzzo DOC, 2017 Trebbiano & Malvasia Production 10,000 Bottles. 12.5%**

Roller crushing and soft pressing (max 0.9 atmosphere pressure) at low temperature retains freshness and fragrance. Only free run juice is used. Wine sees only SS.

Nose is pleasing with almond and green apple and a hint of citrus. Sophisticated and well integrated on the palate with pleasing long mineral finish.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Costantini Cerasuolo D'Abruzzo DOC**

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**Costantini Cerasuolo  
D'Abruzzo DOC, 2017  
100% Cerasuolo  
Production 10,000 Bottles  
13.5%**

Grapes from S and SE facing vineyards are gently pressed to obtain only free run juice. Yield is 100 quintals per hectare.

Delicate rosewater on the nose. Feminine and pretty, with notes of strawberry and rose.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Costantini Montepulciano D'Abruzzo DOC**

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**Costantini Montepulciano  
D'Abruzzo DOC, 2017  
100% Montepulciano  
Production 10,000 Bottles  
13.5%**

Manual harvest of SE facing vineyards done in several passes in order to obtain ideal phenolic ripeness. Yield is a low 90 quintals per hectare.

50% of this wine spends 3 years in *botti*, large Slavonian oak barrels and the other 50% sees only ss. Complex notes of iron, oxblood and black fruit. Palate is an explosion of blueberry and blackberry with vanilla notes. Long delicious finish is not cloying thanks to adequate acidity and structure.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Pecorino DOC Costantini**

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**Costantini Pecorino DOC,  
2017 100% Pecorino  
Production 10,000 Bottles  
13.5% abv**

Manual harvest of SE facing vineyards done in several passes in order to obtain ideal phenolic ripeness. Yield is a low 80 quintals per hectare. Soft pressing and fermentation in ss at low temperatures retail freshness and aromas.

Pleasing nose, of white acacia flower, toasted nuts and pineapple that repeat on the palate.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Pecorino DOC Iodolanda**

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**Pecorino DOC Iodolanda,  
2017 100% Pecorino  
Production 10,000 Bottles  
13.5% abv**

Manual harvest of SE facing vineyards done in several passes. Roller crushing, cool maceration of skins for 12 hours. Very soft pressing (max 0,4 ATM.) fermentation in French barriques of 1st, 2nd and 3rd passage. Rests on own lees for 12 months in barrique. Golden yellow color. Dense complex nose and palate. Loaded with mature fruit such as apple, mango, toasted notes, vanilla and balsamic notes. Acidity keeps wine balanced and cleans palate. Finish is pleasing and long.

**.750ml**



# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Passerina DOC Costantini**

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**Passerina DOC Costantini,  
2017 100% Passerina  
Production 10,000 Bottles**

Mature fruit, toasted almonds on nose. Palate is lush with notes of honeydew, golden apple and white peach.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Trebiano D'Abruzzo DOC Ecate**

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**Trebiano D'Abruzzo DOC Ecate, 2017 100%Trebaino Production 10,000 Bottles 13.5% abv**

Named after a Greek mythological goddess who was capable of traveling freely between the human realm, the divine and the underworld. Vineyards are South and Southeastern facing. Harvest is manual, done in several passes in order to obtain ideal phenolic ripeness. Roller crushing and squeezing with very soft press (max 0,4 ATM). Natural fermentation on its own indigenous yeasts in French barriques. Wine is left to age with its own lees for 12 months. Finally, the wine is bottled for further 3 months (at least) for further refining.

Golden yellow color. Complex and intriguing nose and palate of ripe melon, white peach, a hint of tea and delicate balsamic notes.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Tornese Montepulciano D'Abruzzo DOC**

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**Tornese Montepulciano  
D'Abruzzo DOC017  
100% Montepulciano  
Production 10,000 Bottles  
14.5% abv**

From SE facing vineyards with low yield of 90 quintal per hectare. Harvest is manual, done in several passes in order to obtain ideal phenolic ripeness.

Tornese is a very fine Montepulciano d'Abruzzo that is fermented in ss, spends 24 months in barrique and 1 yr. in bottle. Elegant nose is loaded with dark fruit. Palate is lush, complex and fruity with ample black fruit and licorice. Tannins are present but fine and not gripping.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Spumante Pecorino Brut Pecori**

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**Spumante Pecorino Brut Pecori, 2017 100% Pecorino Production 10,000 Bottles 12% abv**

Produced from S/SE facing vineyards in the coastal Colline Pescaresi area with a low yield of 80 quintals per hectare. Tank fermented/Charmat method dry sparkling wine.

Intense nose bursting with toasted nuts and tropical fruit. Palate is loaded with mango, papaya, apple, it is lush with a long clean finish. Fine, persistent and abundant perlage.

**.750ml**

# Tuscan VINEYARD Imports



## **AZIENDA AGRICOLA COSTANTINI ANTONIO- Spumante Rosè Bru Cheri**

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**Spumante Rosè Brut Cheri,  
2017 100% Cerasuolo  
Production 10,000 Bottles.  
12% abv**

Tank fermented/Charmat method dry sparkling wine.

Fruity nose with hints of rose. Palate is bold with wild strawberry and rose. Acidity keeps wine very fresh through long finish. Perlage is fine, ample and persistent.

**.750ml**