



CARLO MARGIOTTA WINERY

Margiotta winery is situated in a 10 hectares land divided into 2 areas: Pratola Peligna and Corfinio, both located in the Peligna Valley which, since the Roman ancient days, is the the Abruzzo's wine growing birthplace.

"Since 1920, my great-grandfather Gabriele, took care of the vineyard, exclusively using the strength of his arms and growing plants with the ancient method calling "alberello" (little tree).

Nowadays Margiotta is one of the most prosperous winery in the Abruzzo area.

In honour to my grandfather and my father Silvio, I have found a new wine cellar, following and continuing the ancient tradition, Also my deep devotion for the fertile land suggested me the names of Pentima and Cretara..."

THE WINE CELLAR

CRETARA (NEW WINE)

Colle Cretara, in Pratola Peligna, is one of the most important Abruzzo wine growing centre. Since 1900, Carlo Margiotta family grows the first vines with a great passion

PENTIMA (IN OAK BUTTS WINE)

The Aterno and the Sagittario rivers flow through the fertile Pentima land, an ancient village where the Italics pronounced for the first time the word "Italia".

This wine is produced by following the the ancient local tradition.

EDUCATIONAL FARM – WINE TASTING – EVENTS
(you can check the news on web page www.margiottavini.it)

CRETARA MONTEPULCIANO DOC

Made with Montepulciano grapes, ruby coloured with purple reflections, floral and red fruits aroma
Strong aroma

Food Joining: Red meat and bird for food

CRETARA CERASUOLO DOC

Produced with Montepulciano grapefruits with red fruits aroma, fresh taste .

Food Joining: regional and Mediterranean courses, cheese

CRETARA TREBBIANO DOC

Produced with Trebbiano and Malvasia grapefruits, yellow coloured with deep aroma

Food Joining: Fish, white meat

PENTIMA MONTEPULCIANO DOC

The wine reintroduces the generous ancient vineyard as a tribute to a tradition, respecting archaic memory.

FOOD JOINING : Aromatic, elaborately cooked, red meat base and wild game

PENTIMA TREBBIANO DOC

Gold coloured, strong aroma. 6 months old in oak butts

FOOD JOINING : Pasta, grilled meat, cheese

Azienda Agricola Margiotta Carlo Mario

Sede Legale: v. Nino Bixio, 2 - Sede Cantina: via Corfiniense, snc
67035 Pratola Peligna (AQ)

Fax (+39) 0864.272659 - Cell. (+39) 328.7457941

www.margiottavini.it - info@margiottavini.it