



TENUTA MAGNA

Winemakers since 1835



As early as 200 BC, there are records of wines produced in this geographical area and documents from 40 AD also trace its commercialization towards the tables of Roman patricians.

Our winery, Tenuta Magna, is located on these hills and was founded on the footsteps of great-grandfather Nicolantonio, who at the beginning of the last century laid the foundations of the farm strongly focused on the production of wine grapes.

The new generations of the family have embraced and continued the project of the great-grandfather, expanding and improving grape production, especially in DOC wines and moving towards fully organic production.

Today, as then, the care for the vines and the love in the hand-picking of grapes characterizes our company. Currently, it has over twenty hectares of vineyards, entirely organized in the typical pergola system, with a particular predominance of Montepulciano d'Abruzzo, Pecorino, and Trebbiano.

The favorable exposure to the sun of the vast hills on which our vineyards extend, the significant temperature changes that occur, and the east-west air currents due to the proximity of the Adriatic Sea and the imposing massif of the Maiella give rise to the optimal conditions for the production of grapes with high-quality characteristics.



Every bottle of wine from our winery represents the essence of our love for the land of Abruzzo vineyards.

After a hand-picked selection process that carefully selects each grape cluster, we move on to vinification through soft pressing with controlled-temperature fermentation: techniques that preserve the quality and aroma of the raw material. Depending on the final product, wines rest and age in steel tanks, large wooden barrels or barriques.

All wines produced are characterized by distinctive notes, intense aromas, and surprising structure and complexity.



Also available in Bag in Box

Available in sizes of 3, 5, 10, and 20 liters. .



MONTEPULCIANO D'ABRUZZO DOC TENUTA MAGNA

Strong and gentle like a true Abruzzese. Full-bodied and intense with a ruby red color that tends towards garnet with aging. Tannic, enveloping on the palate with a great taste-olfactory persistence and hints of dried fruit.

Grape variety: Montepulciano d'Abruzzo.

Harvest season: Second decade of October, strictly hand-picked.

Wine making: The duration of the skin contact can vary from 2 to 3 weeks. After a natural settling, it is aged for at least 12 months in oak barrels and then bottled.

Pairings: It pairs well with red meats, game, and aged cheeses such as a good Pecorino from Abruzzo.

Alcohol: 14%



CERASUOLO D'ABRUZZO DOC TENUTA MAGNA

It takes its name from its color ("cerasa" means cherry). Not only the name and color lead us to think of cherries, but also its aroma: a light acidity is immediately followed by a burst of its flavors in the mouth.

Grape variety : Montepulciano d'Abruzzo.

Harvest season: Late September/early October, strictly hand-picked.

Wine making: The contact between the grape skins and the must occurs for less than 24 hours to capture only the delicate aromas of this grape variety.

Pairings: This wine can be paired with both red and white meats, as well as medium-aged cheeses. It also goes well with fish.

Alcohol: 13%



PINOT GRIGIO IGT TENUTA MAGNA

Vinified as a white wine, it has a clear, almost transparent color with reflections ranging from pearl to greenish. Very aromatic with mineral and floral notes and excellent acidity.

Grape variety : Pinot grigio.

Harvest season: Between the second and third week of August, strictly hand-picked.

Wine making : Soft pressing and controlled-temperature fermentation.

Pairings: An excellent companion for aperitifs, seafood appetizers, but also with raw fish dishes.

Alcohol: 13%



PASSERINA IGT TENUTA MAGNA

White wine with a yellowish color and greenish reflections. In the mouth, its acidity is noticeable with a slightly bitter aftertaste.

Grape variety : Passerina.

Harvest season: Last week of September, strictly hand-picked.

Wine making: Soft pressing and controlled-temperature fermentation.

Pairings: Great with fish, seafood soups or risottos. It also pairs well with typical dry desserts.

Alcohol: 13%



PECORINO IGT TENUTA MAGNA

White wine with a straw-yellow color; very generous with a wide bouquet and a pronounced but very balanced acidity. Great structure.

Grape variety : Pecorino.

Harvest season: First two weeks of September, strictly hand-picked.

Wine making: Soft pressing and controlled-temperature fermentation.

Pairings: Due to its great structure, it is very versatile. It can be paired with meat, fish, and pasta dishes. It is also ideal as an aperitif.

Alcohol: 13%



MONTEPULCIANO D'ABRUZZO DOC LE MASSERIE

The wine is tannic, yet soft with a lingering taste of red fruit. Its dark purple color, ranging from violet to blue, is due to its freshness and youthfulness.

Grape variety : Montepulciano d'Abruzzo.

Harvest season: Between the second and third week of October, strictly hand-picked.

Wine making: 2-3 weeks of maceration with daily pumping over and refinement in steel tanks and wooden barrels.

Pairings: Great with both white and red meats, with pasta dishes, or even with roasted fish.

Alcohol: 13%



ROSATO IGT LE MASSERIE

The wine has an antique pink color, delicate and balanced. It is fragrant with notes of cherries and has a pleasant taste with a good persistence of aromas in the mouth.

Grape variety : Montepulciano.

Harvest season: Mid to late September, strictly hand-picked.

Wine making: Soft pressing, a few days on the skins, and controlled-temperature fermentation.

Pairings: This wine's delicate nature makes it a good match for an aperitif, Mediterranean-style pasta dishes, or even seafood. It can also pair well with desserts.

Alcohol: 12.5%



TREBBIANO IGT LE MASSERIE

Pale yellow in color with hints of summer fruit; delicate, with a noticeable freshness and acidity on the palate.

Grape variety : Trebbiano

Harvest season: Between the second and third week of September, strictly hand-picked.

Wine making: Soft pressing and temperature-controlled fermentation.

Pairings: Perfect pairing for a fresh fish-based aperitif or with cheese boards. Excellent for meals based on fish or exquisite Mediterranean cuisine.

Alcohol: 12,5%



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