

Tre Bicchieri®, 5 Grappoli Bibenda, le Super Tre Stelle 2015: a conquest achieved with deep pride.

Another milestone that honors Zaccagnini winery and its supporters: San Clemente Montepulciano D'Abruzzo Doc Riserva won the 5 Grappoli by Bibenda Vini Ristoranti D'Italia, Tre Stelle by I Vini di Veronelli 2015 and the Tre Bicchieri award, an high recognition from Gambero Rosso wine specialized magazine. San Clemente Montepulciano D'Abruzzo grape come from Zaccagnini estate vineyards in Bolognano and go through a long fermentation in oak vats. Wine is then left in new oak barriques for 24 months and then in bottles for other 6 months.

Zaccagnini's aficionados already know how this wine, with deep ruby red color, limpid and intense fragrance featuring licorice and berries, full-bodied and robust structure, with a velvet tannic component, makes it appreciated even after more than 10 years of aging.

Gambero Rosso announced also that the Tralcetto Montepulciano d'Abruzzo 2013 achieved the final of the Tre Bicchieri Challenge, winning the DUE BICCHIERI ROSSI that confirms all the reasons why this wine is so loved all over the world.

This is a huge satisfaction for the company because the total commitment of all woman and men that works in it is rewarded. From the workers, to the oenologist to the sales force that bring Zaccagnini wines on the tables of all restaurants and liquor stores in Italy and abroad.

While waiting to attend the Gambero Rosso Award Ceremony on October 25th in Rome, we can anticipate that this award will project us even with a higher expectation on the domestic and international markets, with the involvement to the Tre Bicchieri Gambero Rosso Worldwine tour 2014/2015 among the most significant markets for the export of the Italian wine in the world.





















