



## **MENICUCCI VINI:**

# THE STORY OF A FAMILY TRADITION

Since 1970 MENICUCCI family has been producing refined wines with deep knowledge, pride and daily dedication and in 2013 has converted to organic winemaking.

Menicucci Vini is internationally awarded and recognized for their unique character, and have become a real landmark for the traditional wine making practices.



The vineyards are located in Foggia, Puglia and Canosa Sannita, Abruzzo. The estates consist of a total of 40 hectares of organic vineyards

## MEET OUR TEAM



Sarah Tadross

Sarah Tadross was born in Cairo, Egypt. She studied and lived in Egypt, Canada and the United Kingdom. Sarah started her career in marketing and later moved into hospitality for several years - where she worked for one of the leading hotel chains in the world.

Her love for wine and passion for developing and marketing products led her to Abruzzo where she took on responsibilities as an Export Manager for one of the region's emerging wine brands.

Sarah has been working in the wine business for six years now, and is considered as one of the core pillars of Menicucci Vini!



Evita
Jurkone

Evita was born in small historical town Cesis in Latvia, Nordic Europe. Surrounded by beautiful sceneries & inspiring deepness of greens in nature from childhood, growing up in environment of arts & music. Her empathy and love for people and different cultures comes from extended worldwide traveling, living for a while in middle easts. The last years she has found her home in Rome, Italy.

She is a creative, innovative and inspiring thinker and solution finder with bold sense of style, design & beauty with advanced sensibility of tact and diplomacy. Evita has more than 15 years of experience as a consultant in International Export & Import Business Development for different brands in Europe, Middle East and Asia.

For the last 5 years she has been specializing particularly in Wine Export Business and has been working with leading Wine Export professionals to gain the skills, experience & circle of contacts.

### **ABRUZZO**





#### **ALZAVOLA BIANCO**

Alzavola bianco is a full bodied wine with a rich and intense aroma. This wine has an elegantly floral bouquet due to the perfect blend of 60% Pecorino and 40% Malvasia. Full of great elegance and persistence, with hints of honey and wildflowers Alzavola bianco has a well balanced level of acidity and has a nice freshness in the finish. This wine pairs well with pasta, truffles, a large variety of fish and white meat dishes baked and with sauce.











60% Montepulciano and 40% Merlot, a blend of two luxurious deep organic red wines that combine one of the best grapes from Abruzzo – Montepulciano, with one of the most cultivated varieties in the world, Merlot. Alzavola Rosso is considered an "easy to drink" wine due to its rich tannins, and deliciously soft and velvety dark fruit flavors such as cherry and plum. This classy blend is ideal with red meats, game, excellent as an aperitif, and first courses.















100% organic Montepulciano D'Abruzzo grapes, this wine has a brilliant and clear colour reminescent of cherries. This wine goes well with just about everything; ideal with salami, red pizzas, seafood, pasta dishes with tomato sauces and light meats.











Alzavola





#### GINESIA MONTEPULCIANO D'ABRUZZO DOC

A signature wine from Abruzzo, Ginesia Montelpulciano D'Abruzzo (DOP) is 100% organic Montepulciano grapes. This wine is a strong ruby red color, with lots of red cherry fruit. Ginesia Montelpulciano D'Abruzzo is a medium-bodied wine with soft tannins, it pairs perfectly with a variety of meaty pasta sauces or grilled red meats.















#### GINESIA PASSERINA TERRE DI CHIETI IGT

100% organic Passerina grapes, Ginesia Passerina Terre Di Chieti (IGP) wine is crystal clear with a pale yellow color. A medium to full bodied wine with a fresh taste of white flowers and tropical fruits. A balanced wine with good acidity.







### GINESIA PECORINO TERRE DI CHIETI IGT

This 100% organic Pecorino wine is deliciously fresh and floral, with hints of white flowers and fruits, with a mouth-watering and flavorful finish. Seafood, mushrooms & white meat are the perfect food pairing for this refreshing white wine.



#### **GINESIA**

## MONTEPULCIANO D'ABRUZZO RISERVA DOC

Vintage: 2018

Intense and complex - with ripe red fruits, then advances to green pepper, coffee, nutmeg and licorice.

A full-bodied and rightly tannic wine with a long persistence and great elegance.

Maximum Expression: 8-10 years.

**Vinification:** Permanence of 18 days on the skins with pumping over in the air, followed by static decantation in large barrels. The wine is aged for 12 months in barriques; then rests 12 months in the bottle

**Production area:** Loreto Aprutino (PE)

**Grapes:** Montepulciano

**Planting year:** 1978

Altitude: 306 mt. Asl

Vineyard: Abruzzo pergola



## **PUGLIA**





## MASSERIA JUCCO

#### **NEGROAMARO IGT PUGLIA**

An indigenous grape from Puglia. The word negro in Latin means 'black' and amaro, in Italian means 'bitter'. Masseria Jucco Puglia Negroamaro IGT has an intense ruby-dark garnet red color, with black reflections. On the nose, hints of dark flowers and blackberry fruits, with light hints of tobacco. In the mouth it is dry and pleasantly bitterish. A wine great as an appetizer especially with cured meats and medium-aged cheese, game, baked meats, legume soups and mixed summer grills.







## MASSERIA JUCCO PRIMITIVO IGT PUGLIA

A signature wine from Puglia, Masseria Jucco Primitivo IGT is made with 100% Primitivo grapes. This wine has a strong ruby red color with violet reflections and garnet shades, on the nose a classic bouquet of blackberry, anise and pepper. The palate is crisp and appealing, with supple tannins well integrated with the alcohol, and the lengthy finish is scented with blackberry. Masseria Jucco Primitivo IGT pairs perfectly with stuffed aubergines, vegetable soup, and pasta with turnip greens.













#### MASSERIA JUCCO NERO DI TROIA ROSE IGT PUGLIA

Masseria Jucco Puglia Nero di Troia Rose IGT is made from the Nero di Troia grape. It has intense aromas of violets, fresh berries and spices. A fresh and structured wine. This wine pairs perfectly with aperitifs, shellfish, salmon, white meats and cheese.



## MASSERIA JUCCO NERO DI TROIA IGT PUGLIA

Masseria Jucco Puglia Nero di Troia IGT has a ruby red colour, with entrancing hints of blackberries, currants, and spices. The taste is full, dry and balsamic. It is perfectly paired with spicy dishes, roasted meat with herbs and blue cheese.







## MASSERIA JUCCO FIANO IGT PUGLIA

Masseria Jucco Puglia Fiano IGT is made from 100% Fiano grape. The nose is complex and evolves positively over time. It shows hints of white flowers, apple, fennel, mint, lime, almond, acacia and honey. A fresh white wine that pairs perfectly with seafood dishes.

## **VENETO**



## HIKKIH – PROSECCO EXTRA DRY DOC TREVISO

A fresh sparkling wine – fruity, dry and full-bodied. An intense bouquet of golden apple and pear, flowing into delicate hints of white flowers and wisteria blossoms. On the palate, acidity balances perfectly with light sweetness. The taste is delicate yet persistent with a round, and very elegant finish. Hikkih Prosecco Extra Dry DOC Treviso is a lovely fresh prosecco suitable for all occasions, a prosecco that is perfect for aperitif (alone or inside a cocktail) – a great pairing with appetizers, meat and fish.



## HIKKIH – PROSECCO ROSE BRUT DOC TREVISO

A great blend of Glera and Pinot Noir. An intense aroma of floral scents of red and white flowers accompanied by fruits notes such as white fruits and fresh red berry fruits. On the palate, this prosecco is elegant and harmonious. Hikkih Prosecco Rose Brut DOC Treviso is a sparkling wine suitable for all occasions, a great pairing with seafood appetizers.





ABRUZZO



PUGLIA



VENETO



## **ALULA**

#### **EXTRA VIRGIN OLIVE OIL / OLIO EXTRA VERGINE D'OLIVA**



#### FLAVOURS / GUSTI



















Menicucci Srl - Via Verso Tollo 232/b - 66010 - Canosa Sannita (Ch)



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