



Pronounced *oh-reh-fee-cheh*, Orefice translates as goldsmith. It's also the name given to a house established by five friends from winemaking families, who see the indigenous grapes of Abruzzo as gold to be sculpted and guided into artwork in the bottle. Their independent vision has seen them establish their winegrowing operation in the low hills set back from the Adriatic Sea, at around 300m altitude – a sweet spot where they find the warm sunny days of the region are tempered by cool breezes from both the sea and the higher hills behind them.

Giuseppe, Mirko, Emore, Maurizio and Francesco grow Montepulciano, Trebbiano, Pecorino and Cococciola along with some sympathetic grapes from neighbouring regions. They work to conserve freshness and acidity in this warm region, allowing the production of high quality, fruit-forward wines with excellent structure.





## **COCOCCIOLA TERRE DI CHIETI IGT 2023**

Cococciola (*ko-ko-choh-la*) is a rare indigenous grape of Abruzzo, with less than 1000 hectares of the variety planted worldwide. It's known for its pronounced acidity and herbaceous characters (a little like Sauvignon Blanc) and so is usually blended in small ratios with Trebbiano to give it brightness and lift. Here however we see the roles reversed, with just 10% Trebbiano added to 90% Cococciola, a wine simply made with stainless steel fermentation.

This is lifted and fragrant with floral and citrus aromas and hints of hay and mountain herbs.

On the palate it's incredibly bright and fresh – the citrus and herbaceous notes joining minerality and savoury almond on the finish. Cococciola is Abruzzo's seafood grape, the perfect accompaniment to spaghetti alle vongole, mussels, baccala, oysters and more, but you can also partner this with fresh young cheeses and summer salads.



## **MONTEPULCIANO D'ABRUZZO DOC 2022**

This classic bold yet playful wine was grown at 300m altitude behind the village of Ortona in Abruzzo. 100% Montepulciano was harvested when deemed flavour-ripe then saw maceration and fermentation for 12-15 days. Seeing no oak at all, maturation was in stainless steel for 6 months, followed by bottle aging at the cellar for another 12 months before release.

Deep garnet in colour, this has the classic Monte nose of black cherry over red, supported by a slight liquorice nuance. The palate offers more dark berry characters layered over molasses and spice. The mouthfeel is rich and soft but not overly weighty, making this a wine of great drinkability.

Partner with mushroom or tuber-based primi piatti, or with roasted red meat and game for the main event.



## **PEOPLE D'ABRUZZO TERRE DI CHIETI IGT 2022**

Abruzzo is known for its people of contrasts, "*their head in the clouds and their feet in the sea*" (Gian Gaspare Napolitano). The Orefice team wanted to make a wine that represents these remarkable extremes coming together to create a balanced whole. To this end, they harvested Merlot (20%) early in the season, then Sangiovese (20%) and Abruzzo-indigenous Montepulciano (60%) a little later. Vinification was in separate parcels, the Monte receiving a long maceration of 20 days. The wine was blended and aged in stainless steel for six months before bottling.

Deep and inky in colour, the nose is matched with moody toned characters of wild rose and violet, redcurrants, plum and brown spices. The palate surprises with its fresh and joyful nature. Dark cherry compote and wild berries play over a voluptuous palate with good structure and persistence. Partner with braised meats, char-grills or tomato-based pasta dishes.