



CAMPAGNA FINANZIATA ACCORDO TO (EU) REGULATION NO. 1303/2013



CATABBO
CANTINE

Cantine Catabbo

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Catabbo's company was founded in 1990 when Vincenzo Catabbo succeeds in realizing his **dream** of dedicating himself to viticulture and to the production of **wine**. So, with **passion** and **innovation**, he starts planting vines, all strictly in rows.

In **2004**, thanks to the aptitude of his children **Sarah, Carla** and **Pasquale**, decides to make a change to the company, creating a **modern cellar** for the vinification of his grapes, paying especial attention to the **enhancement of the quality** of the wines produced; in this project, the **rediscovery** and vinification of native variety **"Tintilia"**, takes on a primary role.



Thanks to the **care of the vineyards**, situated on terrains particularly gifted and the use of **modern winemaking techniques**, today the company has received **numerous awards** in national and foreign markets.



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For the crazy wine bids me, which allows the very thoughtful man to sign much and to laugh softly, and makes him spring up to dance and also elicits a word better left unsaid. Homer



Vincè

Tintilia del Molise Rosso Riserva DOP

Vineyards Tintilia

Ageing 24 months in French barriques of medium toast. It completes its refinement in bottles for a minimum period of 6 months

Tasting notes To the nose we are hit by a wave of various scents among which predominates a sweet spice, resting on a bed of cherry liqueur and surrounded by violet petals.

Food pairings Excellent on its own. It pairs well with roasted red meats, great cheeses and dishes with rich tomato sauce.



Tintilia S

Tintilia del Molise Rosso DOP

Vineyards Tintilia

Ageing Steel 12 months and refined in bottles

Tasting notes It's an impenetrable ruby red color that greets us, with a pale purple reflections. The nose is initially shy even though it reveals distinctly red berries combined with nutmeg. Allowing it to rest for a while, the oxygen will make it more available to the contact: this wine gives us a mint, and a balsa wood to appreciate slowly, surrounded by violet petals.

Food pairings An excellent wine for drinking with the roasted red meats, aged cheeses, pasta dishes with rich tomato sauce.



Tintilia Classica

Tintilia del Molise Rosso DOP

Vineyards Tintilia

Ageing Steel 12 months and refined in bottles

Tasting notes The ruby red with reflections bordering on orange. Slowly emerges undisputed the ripe red fruit note, which features cherry, accompanied by light and elegant vegetal notes with a dried flowers and licorice ending. The taste is warm and soft with tannin that has already reached its elegance

Food pairings Excellent with roasted red meats, aged cheeses, stews and pasta dishes.



Tinduce

Vino Rosso

Vineyards Tintilia

Ageing 18 months in French barriques of medium toast and around 10 months in bottle

Tasting notes An intense ruby red colour, Tinduce offers a myriad of aromas: plum, raspberry, cherry and hints of vanilla spice and cocoa. The taste is round, warm and inviting. Leaving a long aftertaste of liquorice and chocolate

Food pairings Excellent on its own. Particularly interesting with spicy cheeses and dry dessert. Also ideal with dark chocolate



Molise Rosso

Molise Rosso DOP

Vineyards Montepulciano

Ageing 12 months in French barriques of medium toast, and about 8 months in bottle

Tasting notes Ruby red with slightly purple at the rim. The nose immediately perceives fresh violet, to which a note of rosemary is added; quickly emerges as protagonist the spicy notes of black pepper and a final hint of citrusy blood orange.

Food pairings It is perfect with meat dishes, cheeses and Pasta with rich tomato sauce.



Falanghina

Falanghina del Molise DOP

Vineyards Falanghina 100%

Fermentation Ferments in French Barrique of medium toast

Ageing 4 months stainless steel tanks and refined in bottle

Tasting notes Straw yellow, in which golden flares shine. The olfactory framework immediately release the bouquet, well articulated, identifying the falanghina: ripe tropical fruit, pineapple, Canary melon with a distinct floral note of fragrant chamomile and a final close to cotton candy

Food pairings Ideal to taste with grilled seafood, white meats, medium aged cheeses and risotti.



Scosse Bianco

Vino Bianco

Vineyards Trebbiano 100%

Ageing 4 months stainless steel tanks and refined in bottle

Tasting notes It shows a light straw yellow with brilliant green reflections. Fresh and delicate bouquet with floral and fruity notes of pineapple, banana and hawthorn. On the palate the wine is soft with pleasant acidity

Food pairings It is perfect with salads, appetizers, fish courses and pizza



Petriera Rosso

IGT Terre degli Osci Rosso

Vineyards Montepulciano

Ageing 6 months stainless steel tanks and refined in bottle

Tasting notes Ruby red color with soft violet hints. Intense and characteristic bouquet, fruity, with a black cherries fragrance and slight hints of geranium. Taste, dry and harmonious with notes of toasted coffee

Food pairings It is perfect with meat dishes, cheeses and Pasta with tomato sauce.



Petriera Rosè

IGT Terre degli Osci Rosato

Vineyards Tintilia

Vinification careful vinification of Tintilia grapes limiting contact with skins for 12 hours, at controlled temperatures

Ageing 4 months stainless steel tanks and refined in bottle

Tasting notes An intense and brilliant cherry-red color, this wine offers sweet and richly fruity aromas with notes of raspberries, woodland strawberries, cherries and slight hints of rose and oleander. The palate is fresh and balanced with a fruity and persistent aftertaste

Food pairings Ideal to taste with grilled seafood, white meats, medium aged cheeses and risotti



Petriera Bianco

IGT Terre degli Osci Bianco

Vineyards Sauvignon Blanc 30%
Chardonnay 70%

Ageing 4 months stainless steel tanks and refined in bottle

Tasting notes It shows a light straw yellow with brilliant green reflections. The nose is delicate and elegant with its floreal scents, notes of ripe fruit, and hints of citrus fruit. The palate is supple but vibrant, tasteful and well structured, characterized by the elegant mineral sensations.

Food pairings It is perfect with salads, appetizers, fish courses and pizza



Scosse Rosso

Vino Rosso

Vineyards Montepulciano

Ageing 6 months stainless steel tanks and refined in bottle

Tasting notes Ruby red with purple reflections. Characteristic bouquet with plenty of cherry, berry and plum with a slight notes of cocoa and tobacco. Taste, dry and harmonious

Food pairings It is perfect with meat dishes, cheeses and pasta with tomato sauce



Noviss Classico

Spumante Brut

Vineyards Falanghina

Vinification Whole cluster soft pressing, fermentation at controlled temperature in stainless steel tanks

Ageing Aged on the lees for about 12 months. Secondary fermentation in the bottle and resting on the lees for 12 months

Tasting notes It is a brilliant strawyellow colour with very fine and persistent perlage. It offers intense scent of citrus fruit and white flowers with a sweet notes of of crust of fresh bread and white chocolate

Food pairings Ideal with seafood, fish based dishes but excellent for every occasion



Noviss Rosè

Spumante Brut Rosè

Vineyards Tintilia

Vinification Whole cluster soft pressing, fermentation at controlled temperature in stainless steel tanks

Ageing Aged on the lees for about 3 months. The wine is made sparkling using the Italian Method (Charmat) resting on the lees for 5 months

Tasting notes Light Pink colour, it offers an intense bouquet of red fruits, cherry, ribes and red apple. Well balanced and complex it is suitable for every occasion

Food pairings Ideal for salads, fish dishes, pizza. Excellent as an aperitif



Noviss Bianco

Spumante Brut

Vineyards Trebbiano

Vinification Whole cluster soft pressing, fermentation at controlled temperature in stainless steel tanks

Ageing Aged on the lees for about 3 months. The wine is made sparkling using the Italian Method (Charmat). Resting on the lees for 10 months.

Tasting notes Light straw yellow colour, fresh floreal notes with hints of red apple and white peach. Pleasant acidity

Food pairings Ideal to accompany all the dishes