



# MICACE

BIO PER SCELTA, DINAMICI PER NATURA

## CHI SIAMO

### Tre enologi, un'amicizia.

Il nostro trio si incontra tra i banchi dell'Università di Teramo dove sviluppa e valorizza la propria passione per la viticoltura e l'enologia. Da qui comincia la nostra amicizia, legata da un'idea comune di rispetto del territorio e dell'ambiente. Decidiamo così di creare un progetto di valorizzazione del territorio abruzzese, partendo dai nostri vigneti.

## LA SCELTA BIODINAMICA

Micace sceglie il metodo biodinamico perché orientato a un maggiore interesse per la sostenibilità e l'ambiente, con un accento sul generare un sistema eco-compatibile autosufficiente dove terra, vegetazione, animali e uomini sono in perfetto equilibrio e contribuiscono l'uno al sostentamento dell'altro in un'ottica di circolarità delle risorse.

## ABOUT US

### Three winemakers, a friendship.

Our trio met among the desks of the University of Teramo where they developed and enhanced their passion for viticulture and enology. This is where our friendship begins, linked by a common idea of respect for the territory and the environment. So we decide to create a project to enhance the territory of Abruzzo, starting from our vineyards.

## THE BIODYNAMIC CHOICE

Micace chooses the biodynamic method because it's oriented toward a greater concern for sustainability and environment, with an emphasis on generating a self-sustaining eco-friendly system where land, vegetation, animals and humans are perfectly balanced and can contribute to each other's sustenance in a circularity of resources.



**MI  
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## M I C A C E W I N E S

A selection that starts from the land: from working the land, to protecting the grapes, passing through the pampering of the must and the preservation of the precious drink in the cellar.

Five proposals that are aimed at a broad reference target, capable of responding to the needs of a young audience for freshness and innovation, but also to a more aware age group.

### R E D



#### Montepulciano d'Abruzzo

The characteristics of Montepulciano wine are unmistakable: the color is ruby red with violet reflections, the scent is of berries and spices while the taste expresses all its depth, beautiful structure and good persistence. A sincere, true, strong and gentle wine just like our people. It has always been paired perfectly with "important" dishes such as those of the Abruzzo culinary tradition.

**Pairings:** Perfect for important lunches and dinners, a wine that warms the soul, certainly suitable for cold winter days, to be enjoyed by the fireplace. What's better than a good roast and a nice glass of our Montepulciano? In Abruzzo they are associated with cheese and egg balls, Teramo-style guitar, porchetta, arrosticini, sagne and beans, ventricina).

**Serving temperature:** 16-18 degrees

**Organic and Biodynamic Wine.**  
**Protected designation of origin P.D.O.**



#### Primitivo

We love this wine because it manages to be a valid alternative to Montepulciano, as its characteristics such as sweetness and acidity give life to a lovable and elegant wine. At sight, Primitivo has a ruby red color and violet reflections. The organoleptic characteristics of this wine are: well-defined red fruits and more or less accentuated spices depending on the type of refinement. On the palate, however, it is soft and almost sweet: prerogatives that make it very recognizable among many reds.

**Pairings:** rich dishes from our region for the ability to tone down strong flavours. Our region is rich in cured meats and cheeses that go perfectly with this wine, ideal for a nice autumn aperitif, an evening with friends or a dinner with those closest to you. Try pairing it with roasted chestnuts!

**Serving temperature:** 18-20 degrees

**Organic and Biodynamic Wine. Terre di Chieti -**  
**Protected Geographical Indication P.G.I.**

## R O S É



### Cerasuolo d'Abruzzo

In 2010, Cerasuolo d'Abruzzo was the first rosé wine to be recognized as DOC. At sight, Cerasuolo d'Abruzzo has very intense and brilliant cherry pink hues. On the palate, however, fruity and spicy notes are appreciable with a structure that is close to that of a red. The nose shows delicate notes of raspberry, pomegranate, cherry, geranium and carnation with a delicately spicy background.

**Pairings:** grilled white meats, medium-aged cheeses, shellfish, and why not vegetables too. Companion of a thousand events, it is with us throughout the year, from the hot days spent under the summer sun to the rosy sunsets of autumn.

**Serving temperature:** 8-10 degrees

**Organic and Biodynamic Wine.**

**Protected designation of origin P.D.O.**



## W H I T E



### Pinot Grigio

Although it is often vinified in white, we preferred a short maceration on the skins which give the wine its typical coppery colour, also known as onion skin. In addition to the colouring, this oenological choice of ours favors a greater aromatic complexity, also improving the structure of the wine, while maintaining a marked flavor and good acidity, able to balance an alcohol content that can hardly be found in white wines.

**Pairings:** due to its high alcohol content, we recommend pairing it with seafood dishes, molluscs or cod, but also with aromas of the woods and therefore small game, mushrooms, cheeses and white meats.

To be enjoyed cold between spring and summer as a wind-down after a long day of hiking in the mountains. Or at room temperature during the first cold of autumn.

**Serving temperature:** 8-12 degrees

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### Pecorino

Its fruity notes are sumptuous and warm and hints of yellow flowers are perceived. There are also mineral, iodine and aromatic herb notes such as thyme and marjoram. After various researches, studies and attempts in the vineyard and in the cellar, we managed to obtain a Pecorino wine characterized by a strong acidity and a broad structure, also characterized by the temperature range suffered by the bunches during their stay in our vineyards.

**Pairings:** blue cheeses, dried fruit, legumes, and especially fish. There is nothing better than uncorking it for an aperitif overlooking the sea in our beautiful Abruzzo. Impossible not to have it frozen under an beach umbrella. With peach and mint it's lovely.

**Serving temperature:** 8-10 degrees

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MICACE was born from a dream of three young guys Enrico, Paolo and Antonio, who met each other while studying at the University of Teramo and together decided to develop their common idea of respecting and enhancing the territory. Thanks to their in-depth oenological knowledge and their ownership in vineyards they are carrying on their production of biodynamic wines.

They choose to adopt the biodynamic agriculture method because it is oriented towards a greater interest in sustainability and the environment, with an emphasis on generating a self-sufficient eco-compatible system where land, vegetation, animals and men are in perfect balance contributing to each other's livelihoods in a perspective of circularity of resources.

The biodynamic agricultural method was initially developed by Rudolf Steiner and is mainly based on the concept of fertility of the soil, respect for man and nature.

The whole biodynamic farm is still today considered a real living organism, in which man, animals and the environment live in a vision of complementarity and balance of forces. Plant production is essential to feed the animals, that in their turn produce the manure used to fertilize the soil, on which to cultivate what will, then, be the basis of their livelihood.

Biodynamic agriculture considers the farm as a closed cycle system. Man, animals, and the soil are part of a single world in which everything is born, dies and is reborn. In particular, some of the company's crops are destined to become food for the animals which, in turn, transform it into nourishment to maintain the fertility and vitality of the soil over time. A good land will then be ready to grow high quality food. The organism-farm represents a social unit in harmony with the territory and with the other realities present in it.

In the vineyards, the methods applied are more restrictive than those of organic farming. As far as fertilization is concerned, chemical fertilizers cannot be used but only manure from certified stables. Therefore, during the treatment period, conventional plant protection are not used, but are only used contact products in smaller quantities than organic products.

## In the vineyard

The typical vine cultivation in "capanne" (marquee training system or "pergola abruzzese") is the form of cultivation that most of all restores the natural vegetative development to the vine. In the hut cultivation, on a horizontal roof of wires, the vines grow harmoniously and

naturally and the leaves are naturally exposed to the wind and the sun. This form of cultivation cannot be mechanized and therefore the work relies on the craftsmanship and experience of the winemaker.

During the winter period green manure is sown in the MICACE vineyards with the aim of enriching the soil with organic substances and allowing animals to graze, which will also enrich the soil with organic fertilizer.

Biodynamic cultivation is important for the microbiological life of the vineyard and it is also fundamental for the spontaneous fermentation of a biodynamic wine.

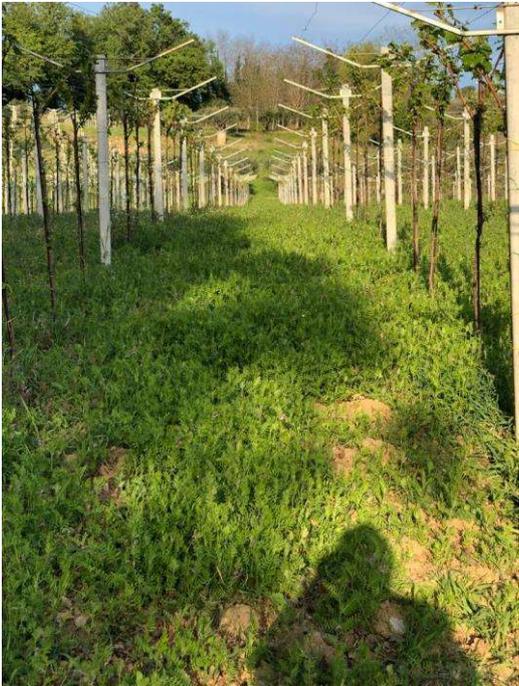
The use of conventional fungicides weakens yeast populations and makes spontaneous fermentation very difficult. The originality and singularity of biodynamic wine relies on the connection with the place of origin of the vine and the climatic conditions of the year. Biodynamics restores the place of origin to the wine, defined by the French as "Terroir" (territoriality).

In the winery the biodynamic grapes are fermented by a natural process, giving priority to native yeast contained in grapes, without the addition of selected yeasts. With this natural fermentation it is possible to obtain a wine, which is capable of restoring the authentic flavors of the territory . During the fermentation, no additional products that alter and modify the natural process are added.

No sulfites are added to the wines either during fermentation or during the aging period, just to let the natural process work at its best.

The stabilization of the wines is carried out naturally, thanks to the low winter temperatures.

THE MICACE VINEYARDS IN THE POST-SEEDING PERIOD OF THE WINTER MANURES



## GRAZING OF ANIMALS IN VINEYARDS



