



**LEPRUNAIE**

AZIENDA AGRICOLA

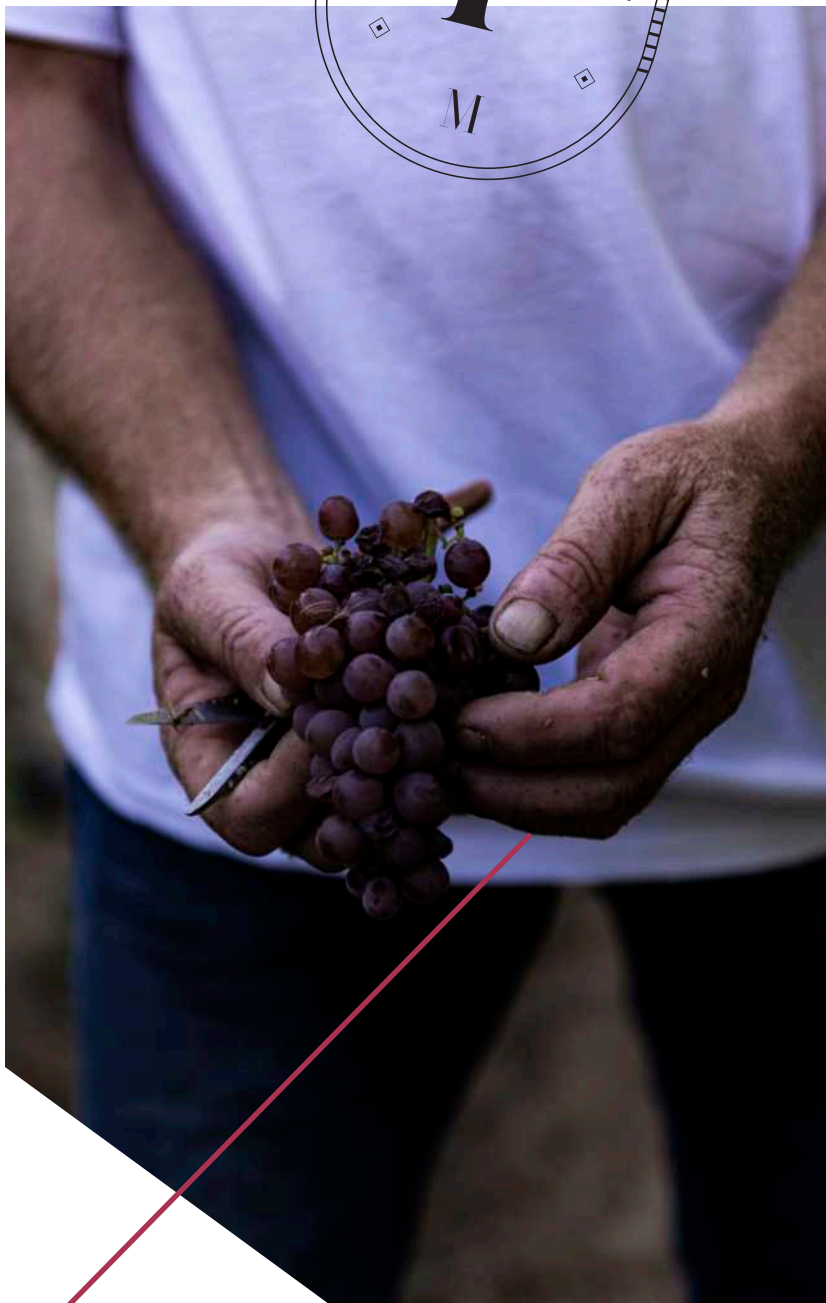


# Land.

The Land is **the origin of every agricultural product**. The **genesis of every great story** and the beginning of every journey. The Land is the Mother of every little big miracle that thousands of producers tell about every day. It is the most beautiful form of art that one could wish for and for this we must respect it.

This is why **today we produce modern wines** with respect for nature, with the support of knowledge and technique, to return an **authentic product**.





# Where wisdom and progress meet

*In agriculture there is no **healthy progress** without strong roots in the tradition.*

We chose to empower what we had, what our family was able to create thanks to the tradition of the territory: the **production of great grapes**. Our winery is a property located in Abruzzo, more precisely in **Catignano**, in the province of Pescara, a few kilometers from the coast and just a few more from the **Maiella** and **Gran Sasso** Mountains. Here, in Contrada Varano, **we work our vineyards** pursuing a **fairer, healthier and more respectful** of the environment and people **agriculture**.

**We are proud of our land**, and we want to express it through our uncompromising products, without a strong human intervention applied to change what nature offers, in every form. We love it and we work on it in the most respectful way. It is the **synergy between the perfection of nature and the intelligent hand of man** that generates a small productive miracle.



“Tra le prunaie  
rosse, giù per la  
china audace”

*Gabriele & Annunzio*

# Between Maiella, Gran Sasso and the Abruzzo coast.

Le Prunaie is the expression of a **farm founded over 40 years ago** in Catignano, in the province of Pescara. Born from the passion and love for our land, this property is a real jewel in Abruzzo.

**Located in a valley** naturally suited for grapes production, protected by a forest that indicates the entrance, the property looks closely at the Abruzzo Apennines: on one side we have the **Maiella** mountain, on the other the **Gran Sasso**.

The hills, about 300 meters above sea level, create different scenarios **exposure of the vineyards to the sun's rays**. The microclimate, helped by the presence of the mountain, is an important part of an **ideal terroir for grapes growing**.





# Native vines, Malbec, Oil and Wheat.

*Le Prunaie is an expression of the excellence of the Abruzzo agricultural tradition.*

The property covers a **total area of 90 hectares, of which 27 are vineyards.**

The vines are the typical and most representative from Abruzzo, including **Montepulciano, Pecorino** and **Trebbiano**, with the particularity of producing, for over 20 years, some different vines including Falanghina, Chardonnay and Traminer, as well as a real unique grape for the Abruzzo area: **the Malbec.**

Main character of our production, Malbec is realized as the **perfect balance between elegance and power of the grape.**

In the property, there are also 4000 olive trees of various precious cultivars from which a **very high quality Extra Vergin Olive oil** is produced. The olives are processed directly in the internal mill.

Wine, Oil and **Wheat**, grown according to biological protocols, which allows our farm to produce the best raw material for the **Pastificio Zaccagni**, owned by our family.

We grow vines, olive trees and wheat. **With a firm eye on the past, we want to build the future of this land**

We decided to call the winery “**Le Prunaie**”, referring to the “Pruni”, the thorns: wild fruit brambles that have always been part of the agricultural landscape of Abruzzo, which sometimes protect, sometimes separate agricultural properties. Support and natural boundary at the service of nature itself.

Our land was full of thorns, as to protected and keep hidden something precious,our vineyards. We have decided to take care of this land, **promising to be faithful to it**. In honor of the Pruni who have defended it for many years, “**Le Prunaie**” was born.



# Wine,

*A Family Tradition.*

**Producing wine has always been a fascinating art.**

Expression of the truest essence of our country's agricultural legacy, it always involved a very large part of the Italian population. Wine in Italy is not just a product of nature: it is **culture, passion**, it is a **whole part of a life process** that has involved and still involves entire generations.

**Our family embodies this tradition.** For decades our vineyards have produced **high quality grapes** that were given to important local producers, until the younger generations decided it was the right time to make this heritage be the expression of our family signature.

For this reason we have decided to select the best vineyards to **produce our wine**. A wine that wants to be the expression of a land, but also wants to **grow under the sign of that modernity that the younger generations embody**.





Discover  
our  
wines.





# Oil.

## A territory always dedicated to olive cultivation.

The olive groves of the “Le Prunaie” farm are located in Abruzzo on the quiet hills of Catignano town, in the province of Pescara. A territory always dedicated to olive cultivation due to mild climate and particular characteristics of the soil, suitable for the favorable development of this plant.

Despite being established only in 2003, the company has already spread over about 60 hectares of agricultural land, dedicated to the traditional cultivation of olives, vines, and cereals. The extra virgin olive oil (EVO) “Le Prunaie” is an oil with low acidity, thanks to modern harvesting practices and careful monitoring of the health of the olives.

The richness of aromatic substances and the remarkable presence of olive-specific antioxidants, give to the extra virgin olive oil “Le Prunaie” notes of bitterness and spiciness.



## High-density planting.

In 2007/2008, a “super-intensive” olive grove of approximately 12,000 square meters was planted. The plantation, still in operation and productive, was established following Spanish technical guidelines with narrow rows (4 x 2 meters), resulting in a total of 1500 plants.

The selected varieties were those most suitable for the established model, including the Spanish varieties Arbequina and Arbosana, the renowned Greek variety Koroneiki, and the Italian varieties FS17, Don Carlo, and Giulia. This olive grove represents the perfect example of on-field innovation, allowing for cost-effective cultivation while achieving good yields. The presence of varieties like Koroneiki and FS17 also enhances the quality appreciation of the oils produced by this plantation.

## The olive grove and product care.

The olive oil production of the company is now based on a heritage of approximately 3000 olive trees. The typical varieties of the area include Dritta, Leccino, Frantoio, Cucco, Maurino, and Moraiolo, which are capable of offering unmistakable aromas to the oil. Recently, other varieties have joined the existing ones to increasingly diversify the production. The extra virgin olive oil from the “Le Prunaie” farm is born from the careful cultivation of olives. The fruits, after being harvested from the tree at the right time, are milled within a few hours in the modern company’s mill. The extra virgin olive oil “Le Prunaie” is exclusively obtained from the production of the local olives. The cultivation method of the olive groves follows organic farming practices, without the use of synthetic fertilizers or insecticides. Instead, only natural and allowed principles are used.





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[www.leprunaie.it](http://www.leprunaie.it)