



SALADINI PILASTRI

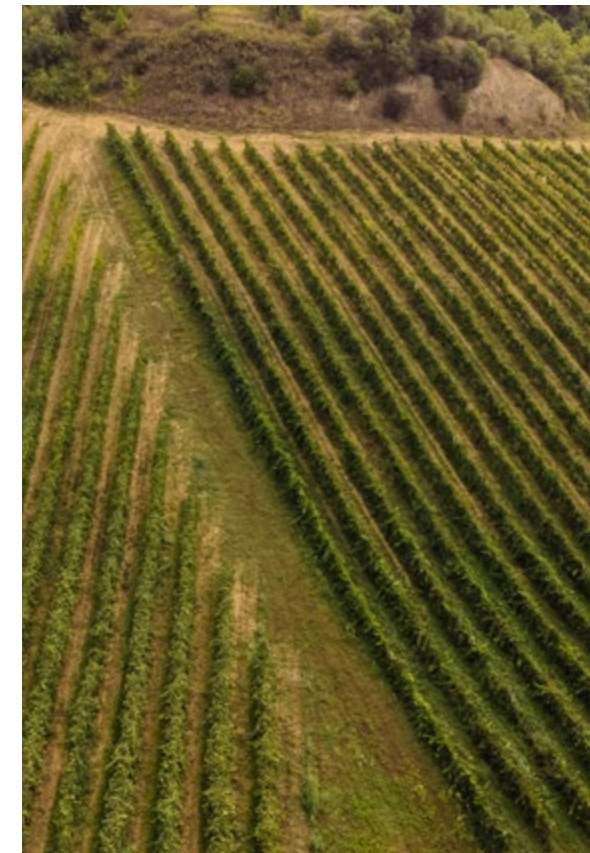
CANTINA



Saladini Pilastri,
a noble choice.

SALADINI PILASTRI
Overlooking a garden
An ancient passion, rooted in history
Unique as the terroir
Matters of style
PRODUCTS
Falerio DOC
The Classics
Passerina IGT
Falerio Pecorino DOC
Rosso Piceno DOC
The Selections
BONARIA Offida Passerina DOCG
COMES Offida Pecorino DOCG
CONSENSO Marche Rosato IGT
PIEDIPRATO Rosso Piceno Superiore DOC
The Conte's Reserves
MONTETINELLO Rosso Piceno Superiore DOC
VIGNA MONTEPRANDONE Rosso Piceno Superiore DOC
PREGIO DEL CONTE Marche Rosso IGT
Pecorino Brut Long Charmat Method
GRAPPA DEL CONTE
Extra Virgin Olive Oils
BLEND Extra Virgin Olive Oil
MONOCULTIVAR ASCOLANA TENERA Extra Virgin Olive Oil





Overlooking **a garden**

To get to know Saladini Pilastrini wines, perhaps even before you open the bottle and bring the glass to your lips or while you are making these gestures, you have to imagine a garden that embraces three municipalities in southern Marche – **Spinetoli, Montepandone, Monsampolo**. This garden benefits from the influences of the Adriatic Sea and the Apennines, ensuring

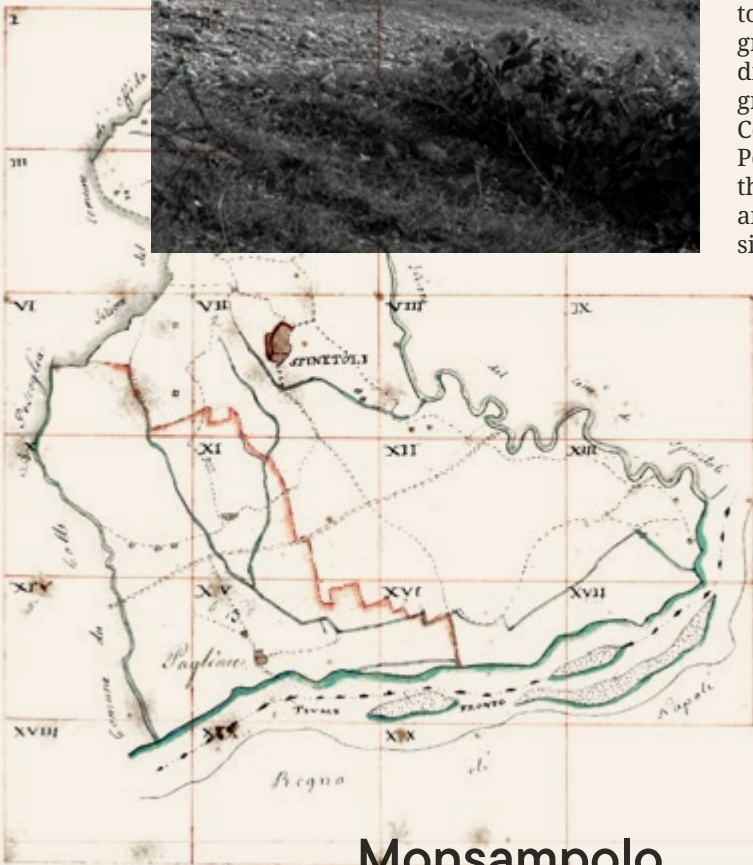
the best possible conditions for each grape variety. Fresh, calcareous and pebbly soils for white grapes; sandy soils for the finesse of aromas and clayey for the production of structured reds for long aging. This garden extends over **150 hectares of certified organic vineyards**, a commitment that began as early as 1994.

On the left, a view of Spinetoli; on the right, vineyards from the Sabbione area just in front of the historic center.



Spinetoli

The historic town of Spinetoli dominates the landscape of our vineyards. Three large plots represent our production tradition in the municipality where the winery is located. **Montepulciano** grapes can benefit from soils that, within a narrow strip of land, radically change from sandy to the widespread clay typical of the Piceno region. **Trebbiano** vines, planted in the 1970s and still cultivated in the original vineyards, thrive on low hills on south to north exposures with a clear presence of gravel and stones, giving the grapes their distinctive character and generating wines with great personality. Peculiar is the vineyard in the Collelungo area, also known as the “North Pole”, where the **Pecorino** grapes, caressed by the nearby Fiobbo stream, ripen in a special and favourable context, characterised by significant day-night temperature variations.



Monsampolo del Tronto

A short distance from Spinetoli is the small Monsampolo estate. A classic example of Piceno biodiversity: olive groves and vineyards blend harmoniously in a hilly landscape cooled by the mild currents of the Sibillini Mountains. Here, the clay soils give the grapes the ability to produce rich, textured wines with great aging potential. The pride of the Monsampolo area is an old **Sangiovese** vineyard capable of producing grapes of great concentration.



Monteprandone

Due to its conformation, the vineyard park in Monteprandone is very evocative. Three gentle hills stand side by side, home to vineyards guarded by olive groves and centuries-old oak trees. The first vineyard owned dates back to 1952 and is still present and productive. The limestone-clay composition of the soil allows the native vines, **Passerina** and **Pecorino**, to produce fresh wines with a pleasant and characteristic mineral note. Contributing positively to the ripening of the grapes is the presence of a small private lake that, in synergy with the sea breezes, mitigates temperatures in the area.



In its centre, at the heart of everything, for more than a thousand years deeply connected to the land, is the **Saladini Pilastrì family**. Today, Count Saladino Saladini Pilastrì continues the winemaking tradition. Founded as a holiday resort linked to the family's hunting activity, with its neoclassical style and the privacy offered by maple trees, holm oaks, strawberry trees and other vegetation, the villa dominates the Tronto Valley. Behind the villa stands the winery that the noble family has been developing since the second half of the 20th century, making it one of the most interesting in the area and the repository of a rich heritage of history and ancient knowledge.

Saladini Pilastrì

An ancient passion,
rooted in **history**

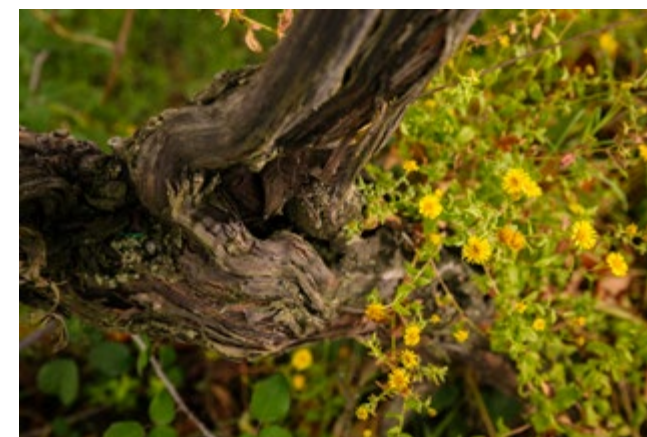
At the top left, the Villa; next to it, the barrel cellar. On the right the original entrance to the winery, today the entrance to the barrel cellar.



Unique as the **terroir**

Today, the winery express its rich heritage of traditions through a contemporary style that is attentive to the needs of experts and wine lovers. It does so with the support of its team of professionals who treat with care and respect the autochthonous vines, **Pecorino and Passerina**; along with the typical varieties, **Trebbiano, Sangiovese and Montepulciano**; to which are added **Fiano**, a grape of Campania origin that has found perfect soil and climate conditions here since the 1990s; and some international ones.

Oak forests, stretches of water, maritime pines and olive groves complete this lush landscape where **more than half of the vines are over 50 years old**. It is precisely the old vines that make the Saladini Pilastris wines unique: cultivating old vines means obtaining low yields and concentrated bunches, from which high quality musts with a perfect balance of sugars, acids and polyphenols are obtained.



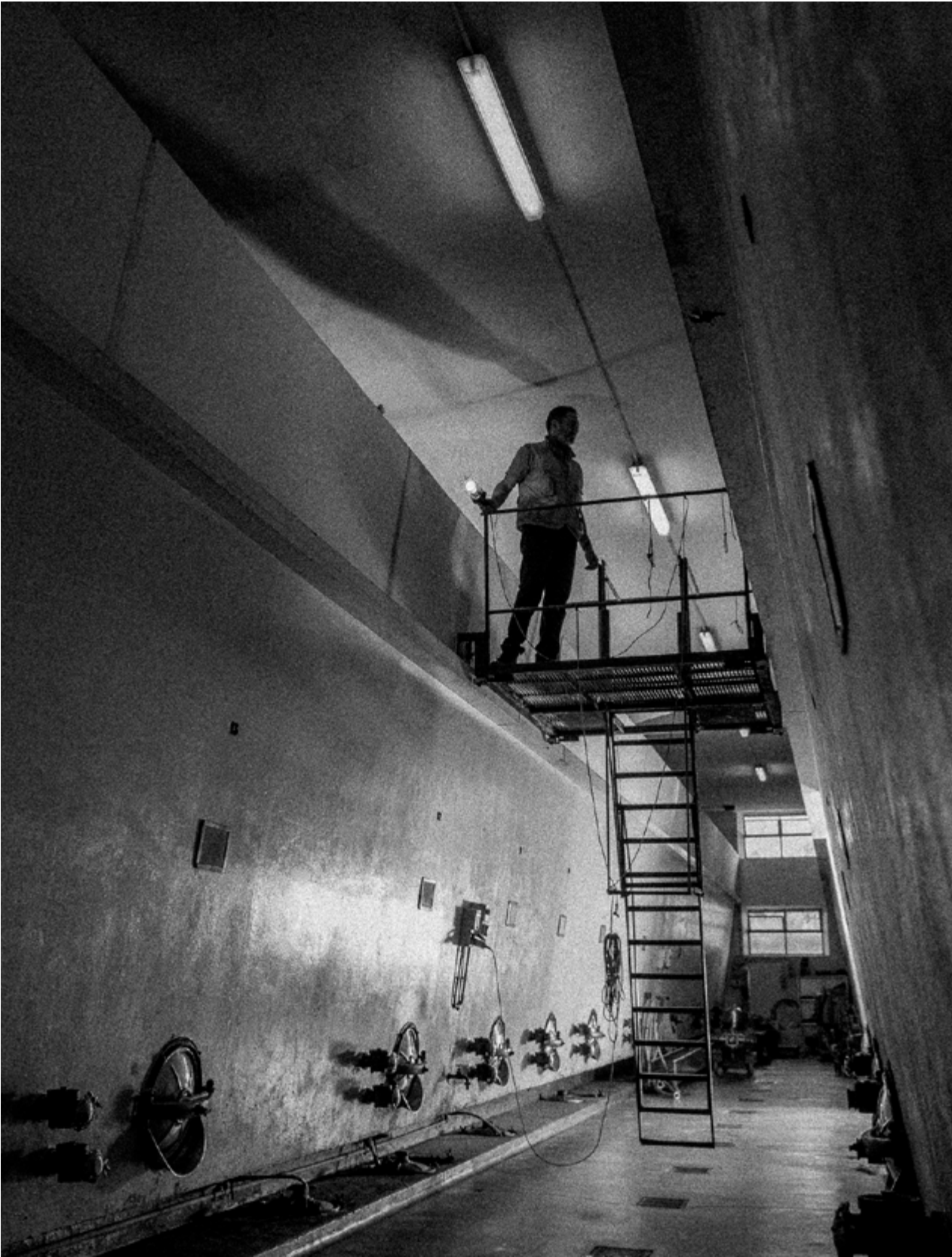
On the left, panoramic view of the Montepredone vineyards with the centuries-old oak forest in the centre. On the right, a close-up of an old Trebbiano vine and calendula flowers, representing the biodiversity in the vineyard.

Matters of style

Gastronomic. That’s the adjective that best describes these authentic wines, rooted in tradition.



White and rosé wines are vinified and aged in vitrified concrete tanks, where periodic bâtonnage imparts charm to naturally dense and smooth wines. The oak barrels, used during the aging of the reds, accompany the wine’s life for either a long or short period, depending on the sensations one wishes to evoke. Elegance and harmony come to life in a glass of Saladini Pilastrì, capable of enriching the moment and offering the vibrant lightness of togetherness.



Concrete tanks for vinification and aging of white and rosé wines.
On the left, tasting with Piediprato and Bonaria, both wines from the “The Selections” line.

1012

P

Te di prato
Alegna in filza n. 87. 88

1209

S

apropriata da

Sahadim in

1412

aladini Conte Pietro e Fui d'arcoli con
privato dominio posseduto in gto Terr
Cond. sud. un terreno con due case ad uso di Co
ladino, confine da Capo e da un lato colli beni de
Marchese Silvio alorati da piedi, ed all'altro la
co che strade pubbliche dehaquansita in tutto di
Rudio uno qte sette e presena, uoe.

1012 Sem. alb. con viti R = 8: 5: = = 317. 175

1112 Sem. Canaginato - R = 4: 1: = = 106. 12

Podivo, oppo spazzile

con arad e con pasipa

10 scoli - - - - R = 4: 1: = = 178. 50

In tutto R 1: 7: 1: = = 701. 87

da Il altro ind. Terr. e Contrada sud. confine da Capoa
la strada pubblica, da piedi col Fosso, da un lato col



Falerio DOC



Grapes: Trebbiano, Pecorino, Passerina, Chardonnay, Fiano.

The unique harmony of this grape blend gives life to an elegant and rich wine with a rich and captivating bouquet. Hints of white fruit of pear and tropical pineapple follow floral notes of hawthorn and elegant puffs of hazelnut and herbs. Especially recommended with “Ascolane” deep fried olives, fish dishes, delicate sauces and white meats.

Bottle 0.75L Bag in Box 3L

The Classics

In the beauty of everyday life. This line celebrates ordinary days, simple gestures,
and a glass of wine that can be enjoyed throughout the whole meal.

Passerina IGT

Falerio Pecorino DOC

Rosso Piceno DOC



Passerina IGT	Falerio Pecorino DOC	Rosso Piceno DOC			
					
Grapes: Passerina. A flavored crispy wine of natural freshness and exciting sapidity. It divinely pairs with delicate fish dishes like seafood salad or spaghetti with clams. Great as an aperitif.	Grapes: Pecorino, Trebbiano. Well structured, thanks to the richness of the indigenous Pecorino vine and the character of Trebbiano from old vineyards. Ideal to accompany the entire meal, it goes perfectly with fish dishes, white meats and cheeses.	Grapes: Montepulciano, Sangiovese. Bright ruby color with violet hues and an intense fruity bouquet, this wine offers a crisp, fresh, and well-structured taste with sweet, never intrusive tannins. It pairs with cured meats and cheeses, legume soups, and red meats, both roasted and grilled. Ideal with pizza.			
Bottle 0.75L	Bottle 0.75L	Bottle 0.75L Magnum 1.5L Bag in Box 3L			
SALADINI PILASTRI	THE CLASSICS	THE SELECTIONS	THE CONTE'S RESERVES	EVO OILS	

The Selections

To elevate cuisine and pursue the harmony of flavors. The Selections line is specifically crafted to meet the needs of restaurants attentive to food and wine pairings. Gastronomic wines, clean and perfectly balanced.

BONARIA
Offida Passerina DOCG

COMES
Offida Pecorino DOCG

CONSENSO
Marche Rosato IGT

PIEDIPRATO
Rosso Piceno Superiore DOC



BONARIA
Offida Passerina DOCG

COMES
Offida Pecorino DOCG

CONSENSO
Marche Rosato IGT

PIEDIPRATO
Rosso Piceno Superiore DOC



Grapes: Passerina.

This wine reveals itself to the eye as a crystal-clear straw yellow with greenish reflections. Intense and complex nose with fruity scents of green apple, floral notes of elderflower and a nice vegetal note of freshly cut grass. Very balanced, juicy, energetic and savoury on the palate.

Bottle 0.75L

Grapes: Pecorino.

Bright straw yellow with golden reflections, it expresses itself on the nose with citrusy hints of grapefruit, notes of peach, yellow flowers and aromatic herbs. Fine and structured, in the mouth it is enveloping and dynamic with sensations of softness supported by a refreshing acidic vein that lingers elegantly.

Bottle 0.75L

Grapes: Sangiovese, Montepulciano, Merlot.

Of a seductive and luminous peach blossom pink, it opens on the nose with an intense and captivating bouquet of strawberries, raspberries, and delicate hints of rose. On the palate, it delights with a vibrant, mineral touch that evolves into a harmonious and long finish.

Bottle 0.75L

Grapes: Montepulciano, Sangiovese.

Notes of ripe red and black fruit, like cherry, plum and blackberry, together with floral sensations of violet and spicy black pepper, characterise a fine and complex nose. On the palate, it is harmonious and fresh, with a smooth texture and a velvety tannic structure.

Bottle 0.75L

The Conte's Reserves

For important moments, to enjoy time at a human pace.
“The Conte's Reserves” is our premium line, offering wines that embody passion and timeless elegance.

MONTETINELLO
Rosso Piceno Superiore DOC

VIGNA MONTEPRANDONE
Rosso Piceno Superiore DOC

PREGIO DEL CONTE
Marche Rosso IGT



MONTETINELLO
Rosso Piceno Superiore DOC

VIGNA MONTEPRANDONE
Rosso Piceno Superiore DOC

PREGIO DEL CONTE
Marche Rosso IGT



Grapes: Montepulciano, Sangiovese.

Grapes: Montepulciano, Sangiovese.

Grapes: Montepulciano, other red grapes varieties.

Contrada Montetinello is located on a south-east facing hill in the municipality of Montepandone, a few kilometres from the sea. Here, from an old vineyard surrounded by beautiful olive trees, a picture of the typical Piceno terroir, comes a harmonious wine of great finesse.

On the hill that bears the same name in Montepandone, just a few kilometers from the sea and blessed with a southern exposure, lies a vineyard planted in 1952. From here comes a vibrant wine of remarkable elegance and aromatic complexity, with a rich, full-bodied taste and a pleasantly salty finish.

From a secret blend of organic grapes, born from the refined taste of Count Saladini Pilastrì, this wine ages for 18 months in large, ancient and precious Slavonian oak barrels. A noble wine of extraordinary character, designed to defy the passage of time.

Bottle 0.75L

Bottle 0.75L Magnum 1.5L

Bottle 0.75L



Pecorino Brut
Long Charmat Method



Grapes: Pecorino.

Straw yellow colour with golden highlights, it expresses itself on the nose with an intense and balsamic bouquet, with floral sensations of broom and acacia. The sip is fragrant and enveloping, with notes of peach, cedar and a pleasant mineral finish.

Bottle 0.75L



GRAPPA DEL CONTE



This grappa is distilled from our own pomace using the traditional technique of the discontinuous bain-marie alembic still. It has an intense and fine bouquet, the result from the unique characteristics of the grape varieties that make up the blend.

Bottle 0.7L



Lines, products and formats:
a great **summary**.

FALERIO	0,25L	0,5L	0,7L	0,75L	1,5L	3L	5L
Falerio DOC				•		BiB	
THE CLASSICS							
Passerina IGT				•			
Falerio Pecorino DOC				•			
Rosso Piceno DOC				•	Magnum	BiB	
THE SELECTIONS							
BONARIA Offida Passerina DOCG				•			
COMES Offida Pecorino DOCG				•			
CONSENSO Marche Rosato IGT				•			
PIEDIPRATO Rosso Piceno Superiore DOC				•			
BONARIA Offida Passerina DOCG				•			
THE CONTE'S RESERVES							
MONTETINELLO Rosso Piceno Superiore DOC				•			
VIGNA MONTEPRANDONE Rosso Piceno Superiore DOC				•	Magnum		
PREGIO DEL CONTE Marche Rosso IGT				•			
SPARKLING WINE							
Pecorino Brut Long Charmat Method				•			
GRAPPA							
LA GRAPPA DEL CONTE			•				
JÉROBOAM							
Rosso Piceno Superiore DOC						Jéroboam	
EXTRA VIRGIN OLIVE OILS							
BLEND Extra virgin olive oil	•			•		Can	Can
MONOCULTIVAR ASCOLANA TENERA Extra virgin olive oil		•					



Extra Virgin Olive Oils

Seasoning makes the difference. From the Monovarietal Ascolana Tenera to the refined blend, our delicate and elegant extra virgin olive oils are ready to enhance dishes beyond the borders of our region.

BLEND
Extra Virgin Olive Oil

MONOCULTIVAR ASCOLANA TENERA
Extra Virgin Olive Oil





BLEND
Extra Virgin Olive Oil

MONOCULTIVAR
ASCOLANA TENERA
Extra Virgin Olive Oil

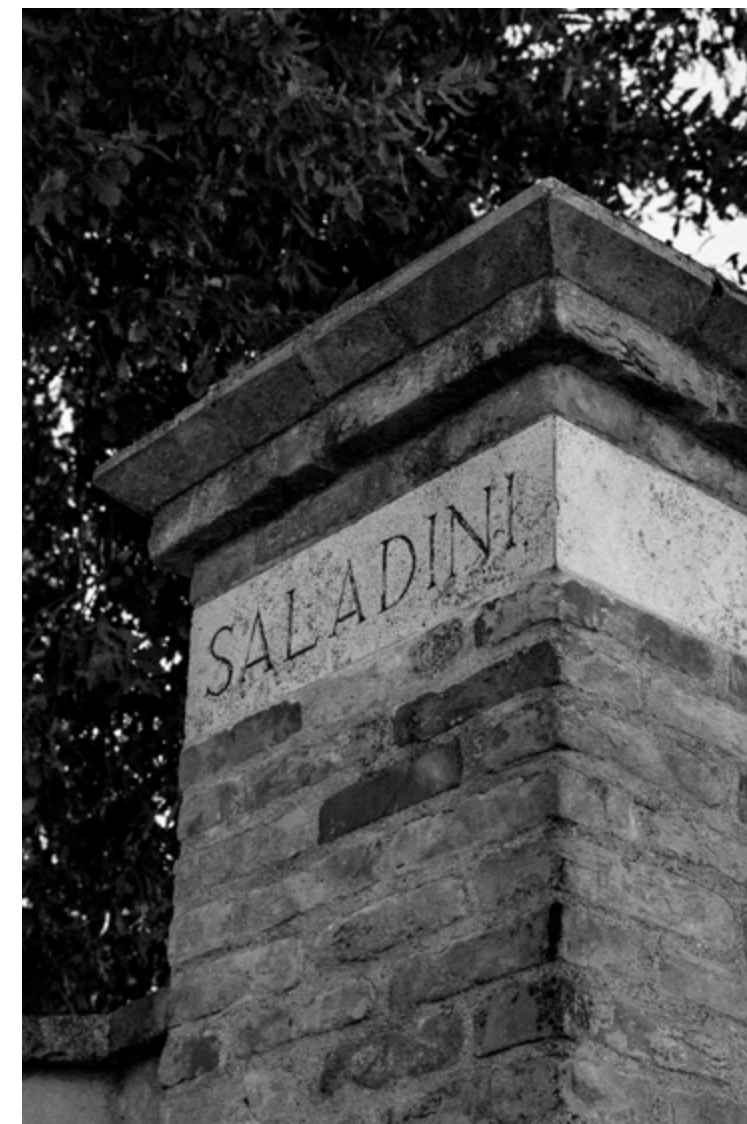


Varieties: Leccino, Frantoio, Carboncella,
Pendolino-Rosciola, Lea-Moraiolo.

Varieties: Ascolana Tenera.

Bottle 0.25L / 0.75L Can 3L / 5L

Bottle 0.5L



Like points in a constellation, **our single-brand sales outlets** are distributed throughout the territory to offer a direct tasting and purchasing experience. They can be found in the narrow streets of Ascoli Piceno, in front of the winery in Spinetoli, and in San Benedetto del Tronto in a strategic area.

Spinetoli (AP)
Via Fiumano, 1
0736.890192

S. Benedetto del T. (AP)
Via L. Gabrielli, 3
0735.753462

Ascoli Piceno
Via C. Battisti, 13
0736.782958





Our roots and the history of the Saladini Pilastri Counts
are rooted in the dust of the earth.

From vine to vine, from olive tree to olive tree, there
is generosity, respect and cultivation of the ability
to innovate that resides in people, together with the ability
to relate to each other: this is the nobility of which
we bear the effigies, the shape of a feeling.

In the whirlwind of daily life, we gracefully find our place,
becoming that glass that enhances the moment
and delivers the joyful lightness of togetherness.



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SALADINI PILASTRI
CANTINA