VINIMUNDI
WINES

PROVISIONS
FINE BEVERAGE PURVEYORS

KRIPIA

Region: **Abruzzo, Italy**

Fun Fact: **For centuries, the Mediterranean Sea has been the center of the world, a source of wealth for the peoples who lived on its shores, a bridge between cultures and trade, and a basin of resources.**

-Certified Organic
Certified Biodynamic-

Kripia is a flagship from Viticoltori del Mediterraneo—a partnership of organic growers in Abruzzo dedicated to capturing the authentic spirit of the region. Guided by traditional lunar farming practices and a cooperative mindset, Kripia wines express the rhythms of nature, local culture, and collective heritage in every glass. The moon orbits the Earth in 27 days, 12 hours, and 43 minutes, and as it passes through the twelve zodiacal regions, it transmits the associated cosmic forces to the Earth. These forces influence the biological cycles of the plant in its four different organs: root, leaf, flower, and fruit. In rural tradition, the lunar phases have always played a fundamental role in determining when to perform cultivation operations. During the waxing moon, which favors plant growth as the sap tends to rise, cultivation operations such as transplanting and sowing are recommended. Conversely, during the waning moon, when the sap retreats toward the roots, pruning is recommended. Crossed far and wide by sailors and fishermen carrying wine, vines, wheat, oil, words, and alphabets, the Mediterranean has been a veritable melting pot of artistic and cultural influence, where comparison and diversity have given rise to a broader identity, a unique soul. The lands of the Mediterranean are nourished by salt, wind, and the scent of the sea. Wild nature, sun, aromatic herbs, and citrus fruits are natural elements that the earth, as a living organism, assimilates, metabolizes, and releases in the form of complex molecules that constitute unique and irreplaceable nutrients and flavors. From these lands, a unique and irreproducible combination of natural factors that accompany the vine throughout its life cycle, we obtain grapes rich in microbial life, and the winemaking process occurs naturally without the use of chemical additives.





Pecorino 2025

Selection of grapes from medium aged vineyards, cultivated in Guyot shape, and loose soil structure. The whole bunches are sent to pneumatic presses, and the must is fermented at low temperature (12-14 C). Aging exclusively in stainless steel and in bottle, before release. Golden, aromatic, and expressive, showing notes of stone fruit, citrus peel, and white flowers; fresh, zesty, and food-friendly. Pairs beautifully with white meat, seafood, cheeses and vegetarian dishes.

90 Points – Wine Enthusiast