



LE TERRE DELL'ABATE TREBBIANO D'ABRUZZO DOC

Type

Trebbiano d'Abruzzo DOC

Grape variety

Trebbiano

Area of production

Abruzzo region

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually early

Winemaking

Soft pressing of the grapes, vacuum pressing to extract only the free-run must, cold settling of the must and fermentation of the clear fraction in stainless steel at controlled temperature.

Ageing and maturing

After fermentation, the wine is aged in steel vats.

Tasting notes

Color: Brilliant straw yellow color.

Aroma: Fruity notes of pear and peach and slight hints of cut grass.

Taste: Freshness and savoriness are dominant, extending the notes of white flesh fruit.

Lifespan in the bottle

We recommend consuming it within the year following the harvest, but if stored well it can also express itself pleasantly in its second year.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 12% vol

Serving temperature 8-10°C