

TREBBIANO D'ABRUZZO DOC



Type

Trebbiano d'Abruzzo DOC

Grape variety

Trebbiano abruzzese

Area of production

Abruzzo region

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually very late

Winemaking

The Trebbiano Abruzzese grapes, coming from old vineyards, are pressed and fermented with the skins for about 14 days at a temperature of 14-16°C.

At the end of the alcoholic fermentation, the wine is racked, keeping only the liquid part.

Ageing and maturing

Matured in unroasted wood until bottling.

Tasting notes

Color: Intense straw yellow with golden hues.

Aroma: Intense and aromatic with a broad bouquet of ripe white-fleshed fruits.

Taste: Rich and structured taste, showing energy and volume in a creamy and dynamic development, where freshness underpins an enveloping structure.

Lifespan in the bottle

On sale on average 9 months after harvest.

It can be aged in the bottle for at least 4/6 years.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 10-12°C