



Trebbiano d'Abruzzo Superiore DOC



Grapes: Trebbiano

Vineyards: Catignano – Pescara Hills

Altitude: 360 m slm

Soil Composition: Soil Composition:

Cultivation System: Espalier

Production/hectare: 70 quintals / ha

Average age of the vines: 18 years

Grape yield compared to wine: 55%

Harvest period: last week of September

Winemaking:

The hand-picked grapes are pressed and undergo a subsequent pre-fermentation maceration at 10 °C for about 5 hours. Alcoholic fermentation takes place at a controlled temperature (14 °C) for approx. 20 days. During the grape processing phases, microorganisms are used that are allowed to stabilise the grape juice, acting as bio-protectors against any undesirable microorganisms; this allows us not to use sulphites before and during alcoholic fermentation. Sulphites are added only at the end of alcoholic fermentation.

Malolactic fermentation: Not turning

Aging:

Approximately 30% of the wine matures in French oak tonneaux while the remaining 70% matures for 18 months in stainless steel on the fine lees with continuous batonage. After bottling, the wine rests for a further 6 months.

Color: Luminous straw yellow colour

Taste and smell:

It shows hints of wild flowers and ripe yellow-fleshed fruit with undertones of graphite and toasted nuts. On the mouth, the taste is taut, vibrant with a structure well supported by the acid component, elegant.

Pairing:

main courses based on fish, semi-mature cheese and light meats