

Trebbiano d'Abruzzo DOC SPELT 2022 "GOLD" Organic



DENOMINATION: Trebbiano d'Abruzzo
Superiore DOC

GRAPE VARIETIES: 100% Trebbiano
d'Abruzzo

FIRST VINTAGE: 2017

TERROIR

AREA: Pescara Province

VINEYARDS: selection from 3 hectares (7,5 acres)

ALTITUDE: 150 – 250 meters sea level
(500 - 820 ft)

EXPOSITION: South / South-West

SOIL: clay loam sand texture

TRAINING SYSTEM: pergola abruzzese

VINES / HA: 1.600-2.000 vines / hectare

AGE OF THE VINES: average of 30
years old

YIELD: 85 hl. / Hectare

HARVEST:

First half of September

VINIFICATION:

Fermentation with temperature controlled in stainless steel tanks. Refinement for the first four months on its own lees in stainless steel tanks located outside the cellar, and after in concrete for almost a year. Bottled 15 months after the harvest, unfiltered and unfined.

PRODUCTION:

n° 10.000 bottles 0,751 % and some 1,5l

FOOD PAIRING:

Raw and lukewarm fish appetizers, pasta with clams and steamed Adriatic fish.