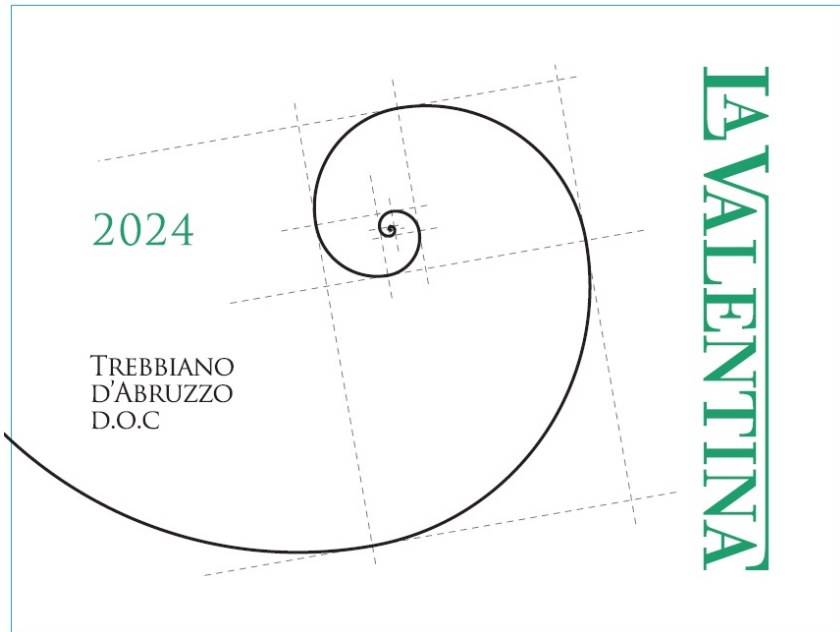


Trebbiano d'Abruzzo DOC 2024

Organic



DENOMINATION: Trebbiano d'Abruzzo DOC

GRAPE VARIETIES: 100% Trebbiano d'Abruzzo

FIRST VINTAGE: 1990

TERROIRS

AREA: San Valentino, Spoltore and Alano district

VINEYARDS: 5 hectares (12 acres)

ALTITUDE: 150-300 meters sea level (450-900 ft)

EXPOSITION South / South-West

SOIL: clay loam sand texture

TRAINING SYSTEM: pergola abruzzese

VINES/HA 1.600-2.000 vines/hectar

AGE OF THE VINES: 26 - 39 years old

YIELD: 90 hl. / Hectare

HARVEST:

By hand, in the first half of September

VINIFICATION

Soft pressed and decanted at low temperature. Stainless steel tank fermentation and ageing. Bottled from mid-January.

PRODUCTION:

n. 50.000 (750 ml) bottles, with cork and screwcap

FOOD PAIRING:

aperitif, sea and ground crudités, pasta with seafood or fish sauces, baked or grilled fish and fresh cheeses.