

Trebbiano d'Abruzzo DOC

SPELT 2024 "GOLD" Organic



GRAPE VARIETIES: 100% Trebbiano

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:

By hand, in basket in the first half of September

VINIFICATION:

Fermentation with temperature controlled in stainless steel tanks. Refinement for the first four months "sur lie" in stainless steel tanks located outside the cellar, and after in concrete for almost a year. Bottled 15 months after the harvest, unfiltered and unfinned.

PRODUCTION:

n° 9.300 bottles 0,75l % and some 1,5l

FOOD PAIRING:

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

Spelt Trebbiano 2022: *Tre Bicchieri* GR, 91 pt JS, 91 pt Falstaff, 90 pt WE, 90 Vinous **2021:** 90 pts Vinous, 90 pt JS, 92 pt Falstaff, 92 pt WC; **2020** 94 PT Gardini, *Vino Top Slow Wine*; **2018:** 91 pt JS, 92 pt WC.