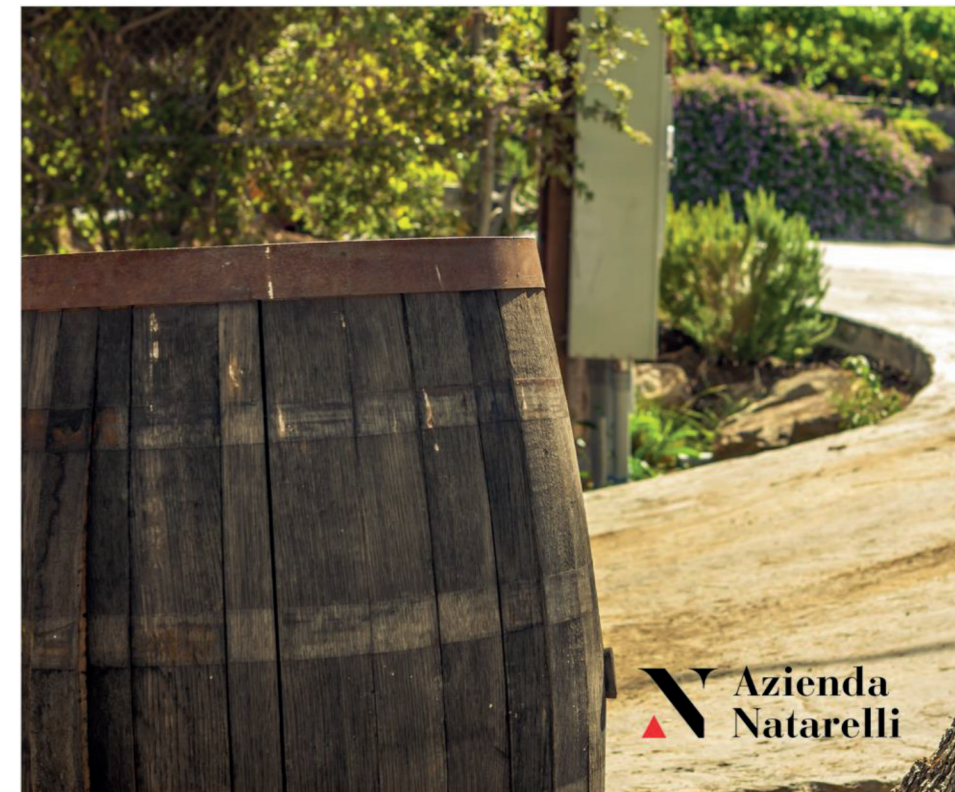


Trebbiano d'Abruzzo DOC



- **Type:** Trebbiano D'Abruzzo DOC
- **Alcohol content:** 13.00%
- **Area of production:** Bolognano, Abruzzo
- **Yield per hectare:** 80 quintal
- **Vine training system:** Tendone and espalier
- **Harvesting period:** Second half of October
- **Winemaking:** Trebbiano D'Abruzzo grapes come from old vines. They are pressed and fermented at a controlled low temperature and the yeasts are selected. Refinement in steel vats.
- **Ageing and maturing:** in steel with subsequent ageing in the bottle.



- **Tasting notes:** Color: brilliant and intense straw yellow, with golden reflections. Aroma: bouquet of withered white flowers and dried fruit. Taste: rich and articulated with an elegant and harmonious taste.
- **Lifespan in the bottle:** We recommend consuming it within the year following the harvest.
- **Serving temperature:** 10/12° celsius
- **Food Pairings:** It can be served with baked fish, cold cuts, white lasagna, risottos and medium-aged cheeses.

