

La Famiglia, la Terra e il Vino

DENOMINATION

LOCATIONS OF VINEYARDS

SOIL TYPE

ALTITUDE

EXPOSURE

CULTIVATION SYSTEM

VINE AGE

YIELD PER HECTARE

HARVESTING METHODS

GRAPE VARIETY

VINIFICATION

WINEMAKER NOTES

HOW TO SERVE

Trebbiano d'Abruzzo D.O.C.

Loc. Colle Ruzzo,
Mozzagroga, Chieti

Sandy, medium texture

210 m above sea level

South - West

**Espalier vines, bilateral guyot,
4000 vines/Hectare**

Planting year 2009

11 - 12 tons

Hand selection in late September

Trebbiano 100%

The grapes are pressed whole, the obtained must naturally decanted for about 24 hours. At this point the must is clear and ferment at a temperature of 12-14° C. Finally, some racking follow the aging that lasts at least 180 days before bottling.

The pressing of the whole grapes allows to preserve all the freshness of the grapes typical of this vine. Flavour are fresh and floral. Balanced taste, a sustained acidity maintains the aromatic freshness while keeping in balance with alcohol and phenolic compounds. The appearance is clear and the color is straw yellow with greenish reflections.

**Advised temperature:
8 - 10° C.**

**Serving suggestion:
ideal for fish dishes. Also with
white meats and delicaded
dishes in general.**

Trebbiano d'Abruzzo

Denominazione
di Origine Controllata

Technicals description



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VIGNAIOLI DAL 1951

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