JASCI



Trebbiano d'Abruzzo DOC

Organic Wine

Production zone: Vasto, Pollutri (province of Chieti), Scerni.
Vine type: Trebbiano.
Denomination: Trebbiano d'Abruzzo DOC (Controlled designation of origin).
Type of vineyard: spurred cord / canopy.
Year of planting: 2005 / 2018.
Land area: 4 hectares.
Vineyard position: South East exposure.
Altitude: 200 metres above sea level.
Grape harvest period: from September 15th to 25th.
Type of vinification: soft pressing of the grapes and temperature-controlled fermentation of must.
ABV characteristics: 13% ABV
Reaches full expression: 1-2 years.
Colour: lively straw yellow.
Bouquet: elegant and delicate with hints of mature yellow fruit, Spanish Broom flowers and vanilla.
Palate: pleasant with good body, saltiness, and freshness, with final notes of white-pulp fruit and bitter almonds.
Best with the following Abruzzese cuisine: stuffed calamari, lumaconi pasta with fresh tomatoes, mixed Adriatic seafood grill.
Ideal serving temperature: 10 – 12 °C.