



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.