

# Trebbiano d'Abruzzo DOP

To the nose, scents of almond and annurca apple are perceived. When tasted the wine is of an excellent persistence and of a pleasant sourness.

## TYPE OF WINE

White

## VINEYARDS

### LOCATION

Municipality  
of Manoppello  
(PESCARA)

## GRAPES

Trebbiano  
d'Abruzzo  
DOP 100%

## HARVEST

September

## BOTTLES PRODUCED

3.500

## ALCOHOL CONTENT

12,5%

## SERVICE TEMPERATURE

10/12°C



## Vinification

The harvest occurs from the third week of September and is rigorously handmade in crates of about 16 kg. The harvested grapes are chilled in a refrigerated cell for about 16 to 24 hours.

Once this process is over, the grapes are destemmed, softly crushed and then pressed very gently. The resulting must is transferred into concrete tanks and left to decant in cold temperatures. Once cleaned, the must is sent toward alcoholic fermentation at a controlled temperature of 14/16°C. Afterwards the wine remains in close contact with the lees for about 5-6 months and occasionally stirred to make it more refined both to the nose and to the taste.

An all-nervous wine that leaves an indelible signature, just like an Abruzzi soil knows how to deliver.