TREBBIANO D'ABRUZZO

Denominazione di Origine Controllata

PRODUCTION ZONE
Vineyards situated in the municipality of Controguerra, in a hilly area at an altitude of 250 metres, with south-eastern exposure. Medium-textured loose soil.

GRAPES
Trebbiano d'Abruzzo. Grapes are counter-espalier trained with a yield of no more than 100 quintals of grapes per hectare, also obtained by thinning out the grape bunches.

PRODUCTION TECHNIQUE
The grapes are hand-picked. The crushed grapes are treated using cryo-maceration techniques. The grapes are gently pressed. After a careful Debourbage process, the clear must undergoes temperature-controlled fermentation.
After several months of aging on noble lees, in stainless steel vats, the wine is bottled.

COLOR
Pale straw yellow with greenish reflections.

PERFUME
Intense with slight hints of white blossom.

TASTE
Dry, fresh and delicately sapid.

PAIRING
Ideal as an aperitif. Fish, white meat, cheeses.

ALCHOOL
On average 12%

SUGGESTED SERVING TEMPERATURE
11/12°C

Underwine Società Agricola Srl
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