



TREBBIANO

d'Abruzzo

DOP

Colle Tra

VINE

100% Trebbiano

CROP TECHNIQUE

Grapes of organic farming, grassing of the vineyard, Guyot pruning

ORGANOLEPTIC CHARACTERISTICS

Intense straw yellow colour with a delicate flowery bouquet and a lively fresh, fruity taste

AVERAGE AGE OF THE VINE

40 years

YIELD PER HECTARE

60hl/ha

HARVESTING AND WINEMAKING

Manual harvesting with hand picked selection of the bunches of grapes, soft pressing, spontaneous fermentation and aging on the lees for 6 months.

This product does not undergo any form of stabilizing treatment, nor is it filtered, thus preserving its natural evolution and integrity.

For this reason the wine may not be perfectly limpid and there may be a light deposit at the bottom of the bottle.

SERVING SUGGESTIONS

Ideal with starters, fish dishes and shellfish

SERVING TEMPERATURE

7-10 °C.

NUMBER OF BOTTLES IN 2022

3,300

Guido Strappelli

