



TREBBIANO d'Abruzzo DOP

VINE

100% Trebbiano

CROP TECHNIQUE

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

ORGANOLEPTIC CHARACTERISTICS

Intense straw yellow color, delicate floral, fruity bouquet profile, fresh and lively taste

AVERAGE AGE OF THE VINE

40 years

YIELD PER HECTARE

60hl/ha

HARVESTING AND WINEMAKING

Hand-picked with careful selection of bunches, soft pressing, thermo-reduction of the lees, controlled fermentation, aging in the bottle

SERVING SUGGESTIONS

Appetisers, fish and shellfish dishes

SERVING TEMPERATURE

13-14 °C.

NUMBER OF BOTTLES IN 2018

6.600

Guido Strappelli

