



EMPSON & CO.
Experience Italy in a Wine glass



Trebbiano d'Abruzzo DOC

Lively and intense straw yellow color; the nose is quite intense and persistent, fruity with notes of peach and floral notes of white flowers, orange and lemon blossoms. Well balanced, with good structure and length.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

Wine exported to: USA

Most recent awards

ULTIMATE WINE CHALLENGE: 90

LUCA MARONI: 92

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	85% Trebbiano, 15% Malvasia
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Aging containers:	Stainless steel
Aging in bottle:	Yes
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Near Ortona
Vineyard size:	1,235 acres (500 hectares)
Soil composition:	Medium-textured, calcareous clay.
Vine training:	Tendone "bower"
Altitude:	230-430 (750-1,400 feet) above sea level
Vine density:	1,600-1,800 vines per hectare
Yield:	10-12 tons per hectare
Exposure:	Southwestern/western
Years planted:	2004-2014
Time of harvest:	Mid-September
Total yearly production (in bottles):	480,000 bottles



Tasting Notes and Food Pairings

Tasting notes:

Lively and intense straw yellow color; the nose is quite intense and persistent, fruity with notes of peach and floral notes of white flowers, orange and lemon blossoms. Well balanced, with good structure and length.

Food pairings:

Pairs well with light first courses, white meats, and mild cheese. Excellent with fish.

Aging potential:

1.5 years

Alcohol:

11.5%

Winemaker:

Dennis Verdecchia, Jacopo di Nicolantonio and Francesco De Santis