



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:

Closure: Cork



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

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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

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