

Trebbiano d'Abruzzo Superiore D.O.C. Biological



Type of wine: white wine

Grape variety: Trebbiano d'Abruzzo (100% this vine, unblended)

Cultivation: double curtain rows

Density of vines: 8800 per hectare

Production at: Colline del Sangro - Abruzzo (Italy)

Yield per hectare: 130 -140 q.li

Yield per vine: 1.50 - 1.60 kg

Harvest period: first half of October

Vinification: destemming and soft pressing. maceration of the grapes for 24 hours at temperature of 10C, total extraction of the must by means of a soft press, temperature-controlled fermentation in a stainless steel tank. The aging process takes place for a short time in a steel tank, then in the bottle.

Alcohol content: 11,50 % - 12,00 % vol.

Acidity Total: 6,000 - 6,50 g/l

SO2 Total: 60 - 70 mg/l

Dry extract: 16 - 17 g/l

Sensory characteristics: the wine has a pale straw-yellow colour with light greenish reflections. It has an intense, enveloping aroma, firstly of floral scents of broom, acacia and elderberry then subsequently the fruity aromas of peach and apricot. It has a dry velvety taste and a pleasant aftertaste of almond

Storage periods: 2-3 years .

Serving temperature: 10C

Food and wine pairings: fish dishes, white risotto, grilled vegetables, white meat generally, medium flavoured cheeses.



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