



DaMa Trebbiano d'Abruzzo DOC

CLASSIFICATION:

Trebbiano d'Abruzzo DOC

GRAPE VARIETIES:

100% Trebbiano.

GROWING LOCATION:

Central Italy, Abruzzo, Rosciano (PE).

VINEYARD:

North-East exposure, 720 ft a.s.l., clay soil.

CULTIVATION - HARVEST:

Guyot, harvest mid September, yield 6 ton/acre.

MATURATION AND REFINEMENT:

Maceration of the must with skins for about 24 hours at controlled temperature, extraction by soft pressing and fermentation for 10-15 days. Refinement in stainless steel tanks for 3 month.

TASTING NOTES:

Straw pale yellow color with greenish nuances. Floral scents and good persistence. Dry and elegant on the palate.

ALCOHOL CONTENT: 12 % vol.

RECOMMENDED PAIRINGS:

Seafood, soups, poultry and white meats, salads.

SERVING TEMPERATURE: 50°-54°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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