



## TREBBIANO D'ABRUZZO ANFORA 2022

Name of the wine:	Trebbiano d'Abruzzo Doc Anfora
Grape variety:	Trebbiano d'Abruzzo - 100%
Vintage:	2022
Alcohol:	12,5%
Soil:	Clay and limestone
Soil management:	Organic and Biodynamic method.
Training form:	Guyot
Period of harvest:	Third week of September
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are de-stemmed and transferred to the tank where maceration of 24 hours takes place.</p> <p>The next day the grapes are pressed softly and the must is ready for spontaneous fermentation.</p>
Ageing:	<p>The aging period takes place in earthenware amphorae underground, for 18 months.</p> <p>During this period the wine enjoys a slow and constant microoxygenation that makes the sip softer and pleasing, while the aromas become more complex.</p> <p>The wine is bottled two years after the harvest,</p>