



TREBBIANO D'ABRUZZO DOC 2017

Name of the wine:	Trebbiano d'Abruzzo DOC Amphora Organic
Grape variety:	Trebbiano d'Abruzzo - 100%
Vintage:	2017
Alcohol:	13%
Soil:	Clay and limestone
Soil management:	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 skins are then separated from the juice and softly pressed, before our indigenous yeasts take over and lead the fermentation process in clay amphoras.</p>
Ageing:	<p>The wine rests into the amphoras for a period of three years where refines on the lees thanks also to batonnage practices.</p> <p>The wine has been bottled in the beginning of 2021 and has refined for others six months into the bottle</p>