



TREBBIANO D'ABRUZZO D.O.C.

Name of the wine:	Trebbiano d'Abruzzo DOC Organic
Grape variety:	Trebbiano d'Abruzzo - 100%
Alcohol:	12%
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:	The grapes are de-stemmed and transferred to the tank where maceration of 24 hours takes place. The skins are then separated from the juice and softly pressed, then transferred to the stainless steel tank where our indigenous yeasts take over and lead the fermentation process.
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling.