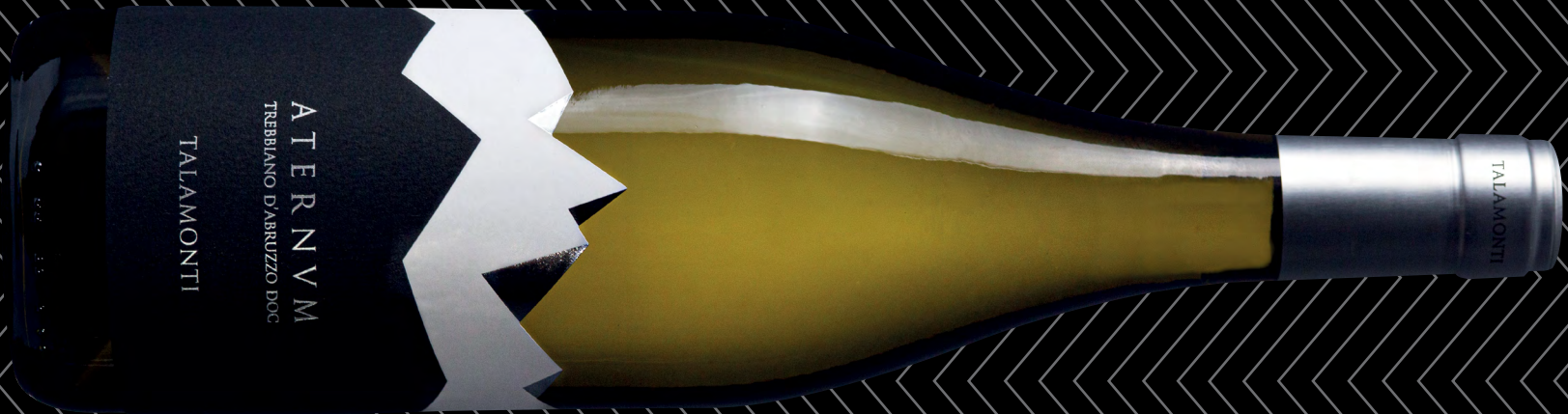


TALAMONTI



TALAMONTI

ATERNUM
TREBBIANO D'ABRUZZO DOC

TALAMONTI



ATERNVM

Trebbiano
d'Abruzzo DOC

REVIEWS & ACCOLADES



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Trebbiano d'Abruzzo DOC area.

GRAPE VARIETIES

Trebbiano d'Abruzzo (100%).

SOIL

Stony, calcareous, structured and drained. Altitude: 300 meters above sea level.

VINIFICATION

Following a selective hand harvest in mid-September, the grape stalks are removed and the subsequently crushed grapes undergo a cold maceration. A soft pressing follows. The clarified must is fermented in temperature controlled stainless steel vats for 12 days at 16-18°C. The wine is aged for seven months in 300 litre French oak barrels (30%) and stainless steel (70%) with repeated batonnages before bottling.

FLAVORS

Brilliant golden straw color. Apple and citrus notes are elegantly framed by oak spices. Complex citrus notes reveal structure and pleasant acidity.

TOTAL PRODUCTION 6.000 bottles

Drinkable today, Aternvm will age well for the next 8-10 years.

Superb with roast fish and marinated white meats. Best enjoyed at 12°-14°C

TALAMONTI