

TALAMONTI





TRABOCCHETTO

Abruzzo DOC
Pecorino
Superiore

REVIEWS & ACCOLADES



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Pecorino Abruzzo DOC area.

GRAPE VARIETIES

Pecorino (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 subsequent crushed grapes undergo a cold maceration in stainless steel. A soft pressing follows. The clarified must is subsequently fermented with select yeast in temperature controlled stainless steel vats for 12 days at 16°C to preserve the natural 100% Pecorino fruit and inimitable freshness of the wine.

FLAVOURS

A brilliant pale straw color. A wonderful bouquet of white pulp fruit. Explosive flavors of ripe pear, renetta apple, ginestra flowers and jasmine accompanied by a gentle and refreshing acidity.

TOTAL PRODUCTION 60.000 bottles

Drinkable today, Trabocchetto will age well for the next 4 years. Superb with gently grilled fish, vegetable tempura, oysters. Best enjoyed at 12°C.

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