

TALAMONTI





TREBÌ

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

VINIFICATION

Following a careful selection of the grapes in early September, the grape stalks are removed and a short cold maceration of the crushed grapes in stainless steel is applied. Subsequently, a soft pressing and decanting of the must takes place. Alcoholic fermentation with select yeast lasts 10 days. Bottling takes place a few months after the harvest.

FLAVORS

Pale straw with light green hues. Intense bouquet of ripe apples, peaches. Refreshing ripe apple and peach notes end with a gentle acidity. A rich, full, round and persistent wine.

TOTAL PRODUCTION 100.000 bottles

Perfect as an aperitif and well suited for shellfish and seafood in general. Best enjoyed at 10°C.

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