



“ALTARE” TREBBIANO D’ABRUZZO DOC

Classification: Trebbiano d'Abruzzo DOC

Variety: 100% Trebbiano

Provenance: Rosciano (Pescara).

Vinification and Maturing: soaking of the skins with must at 50°F for about 24 hours. Complete separation of the must from the whole. Racking, fermentation at controlled temperature in new barrels.

Refinement: In new barrels for about 18 months, in bottles for 12 months.

Alcohol: 14.5%

Organoleptic characteristics: luminous yellow color; abounding and intense flavor, with a reminiscence of citrus fruit and spices; vigorous, equilibrated, well blended and long lasting in mouths.

Serve with: seafood, crustaceans dishes with delicate sauces, fresh cheeses.

Serving temperature: 54-57°.

