



MARRAMIERO

IMPRESSED IN WINE



The fermentation and long ageing process in small oak casks are the unique feature of this white wine, produced in limited quantities. Its aroma is wide-ranging and intense, with hints of citrus and spices. It is bright yellow in colour. On the palate it is sapid, well-balanced and features an excellent structure and persistence. It is best paired with fish, seafood, shellfish and other dishes with delicate sauces, and with fresh, light cheeses. To be served at 14°-16°C.

ALTARE

TREBBIANO D'ABRUZZO D.O.C.

75 / 150 / 300 / 1.200 CL

GRAPES

Trebbiano.

PRODUCTION AREA

Rosciano Estates and Amarello Estate in Ofena.

TYPE OF TERRAIN

Deep, rich, slightly clayey with a medium consistency.

TRAINING SYSTEM

Guyot.

FERMENTATION

In barriques, partially macerated with skins.

AGEING

In barriques and finally in bottles.

AGEING PERIOD IN MONTHS

18

ALCOHOL CONTENT

14% vol

ACIDITY

6.00 g/L

RESIDUAL SUGAR

2.8 g/L

FIRST YEAR OF PRODUCTION

1994

AZIENDA MARRAMIERO SRL

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