



TREBBIANO D'ABRUZZO

Denominazione di origine controllata

PRODUCTION AREA Abruzzo, Italy **ALTITUDE** 200 meters above sea

GRAPE 100% Trebbiano Abruzzese **SOIL** Sandy, calcareous, mostly solid

YIELD PER HECTARE 120-140 pecks **VINIFICATION YIELD** 65 / 70% **HARVEST** last decade of September

ALCOHOLIC FERMENTATION in stainless steel at a controlled temperature

AGEING 3 months in stainless steel **ALCOHOL** about 12%

COLOUR pale yellow with amber highlights **TASTE** It is tasty and harmonious, with yellow fruits and pineapple notes

FOOD PAIRING it is great with cold and hot appetizers, seafood dishes-stews as well,
vegetable soups, fresh cheeses

SANTONE VINI

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