



## TREBBIANO D'ABRUZZO DOP

Trebbiano d'Abruzzo is the most widespread white grape variety in Abruzzo, from the 1960s to today, thanks to its high production capacity. The hand-picked grapes are immediately taken to the cellar, gently pressed and fermented at a controlled temperature in steel vats. The wine is then bottled in January.

Fresh and easy to drink, with a light straw yellow color. Intense aroma of fresh fruit such as green apples and grapefruit, are the prelude to a savory, structured but harmonious drink.

## TECHNICAL SHEET

CLASSIFICATION: Trebbiano D'Abruzzo

PRODUCTION AREA: Loreto Aprutino

GRAPE VARIETY: rebbiano D'Abruzzo 100%

HARVEST PERIOD: September

SERVING TEMPERATURE: 128°C

## CULINARY PAIRING

Shellfish appetizers, noodles with lemon, rice salads, grilled vegetables, sliced chicken with lemon and rosemary.