



PODERI
MARCHESI
MIGLIORATI

Trebbiano d'Abruzzo

• DENOMINAZIONE DI ORIGINE CONTROLLATA •



Grape varieties	Trebbiano d'Abruzzo
Growing location	Abruzzo
Organic/Non-organic	Organic Certified
Vineyard position and altitude	Medium hillside (300 m slm) facing south east
Soil	Clay
Training system	Espalier
Planting density	4400 vines/hectare
Grape Harvest	Beginning of September
Alcohol content	13% vol.
Serving Temperature	14-16 °C
Available Size	0,750 litres

Technical Profile

Vinification: The fermentation is carried out in steel tanks for 10 days without temperature control

Ageing: It is different from vintage to vintage, but it is never shorter than 3 months in steel tank.

Tasting Notes

The colour is straw-yellow. It is elegant at the nose with white flowers aromas. The taste is fresh, harmonic and persistent, guaranteeing an immediate enjoying.

Pairings

Fish dishes and cheese are recommended. It is perfect as aperitif too.