VALLED'ORO



TREBBIANO D'ABRUZZO DOP

TECHNICAL SHEET



TYPE White wine

VINEYARDS, GRAPES AND HARVEST LOCATION OF VINEYARDS Abruzzo GRAPES Trebbiano d'Abruzzo 100%

HARVEST PERIOD September

VINIFICATION

VINIFICATION cold maceration of the skins at controlled temperature, soft pressing, fermentation at controlled temperature MALOLACTIC FERMENTATION no REFINEMENT 3 months in stainless steel tanks

DESCRIPTION

COLOUR light straw yellow with green reflexes FRAGRANCE fresh and fruity, with clear notes of exotic fruits, elegant floral perfume towards the end

TASTE well bodied, good structured with good persistence and balance ALCOHOL 12,5% vol

SERVING SUGGESTIONS TEMPERATURE 8-10°C