

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