



vini classici d' Abruzzo

Feudi d'Albe Trebiano d'Abruzzo Dop



TYPE: White

REGION: Abruzzo

APPELLATION: Trebbiano d'Abruzzo Dop

VINE VARIETY: Trebbiano d'Abruzzo 100%

FIRST VINTAGE: 1976

TRAINING SYSTEM: Pergola abruzzese

DENSITY: 1600 - 2000

AGE OF VINES: 25 – 30 years

EXPOSIVE: South – West

SOIL TYPE: Medium density clay

ELEVATION: 150 – 300 meters sea level

YIELD OF PRODUCT FOR HECTARE: 130q

VINIFICATION

Cryomaceration of the pressed grapes, soft pressing, fermentation at controlled temperature.

Temperature of fermentation 16/18° C.

Refinement 4 months in stainless steel tanks.

Bottled in the half of January.

CHARACTERISTICS

Light yellow color with green shadows.

The wine is pleasantly tangy and vibrantly fresh-tasting with a hint of almonds and fruit; flowing easily across the palate with refreshing, satisfying sensation. Distinctively smooth and fresh, it is subtle and nicely lingering.

Pleasant as an aperitif or served with seafood and crudités, porcini mushrooms and medium-texture fish dishes.

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