



## TREBBIANO D'ABRUZZO D.O.C.

**VALLE MARTELLO** 

GRAPE VARIETY Trebbiano 100%

APPELATION Trebbiano d'Abruzzo D.O.C.

**ALCOHOL** 12,00 % vol.

TRAINING SYSTEM Canopy

PRODUCTION AREA Villamagna (CH) - Abruzzo

HARVEST PERIOD September

VINIFICATION After destemming and soft

pressing, fermentation in stainless

steel tanks at controlled

temperature

BOTTLING 4 months after harvest

COLOUR Straw yellow of medium

intensity

**BOUQUET** Floral with hints of white

flowers, fruity with hints of pear

TASTE Well balanced, fresh, sapid and

persistent

IDEAL SERVING  $$10-12\,^{\circ}C$$ 

TEMPERATURE

SUGGESTED DISHES Seafood, fish dishes, young cheese

WWW.VALLEMARTELLO.IT