

TREBBIANO D'Abruzzo D.O.C.

Grapes: Trebbiano d'Abruzzo 100%.

Terrain Type: cultivated on almost all our vineyards' territory, it adapts well to the different morphologies of the soil, preferring deep fresh soils with a high percentage of sand and well-drained soil

Winemaking: the harvest takes place in the first ten days of September. After destemming, crushing and soft pressing, a static cleaning is performed on the free-run juice, followed by alcoholic fermentation at a controlled-temperature carried out with selected autochthonous yeasts. It then ages in stainless steel tanks for about 4-5 months before being bottled. To enhance the organoleptic qualities, a carbonic maceration is carried out before classical vinification.

Visual appearance: Pale yellow.

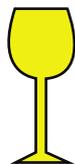
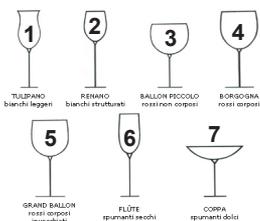
Bouquet: delicate, fresh, sapid with hints of unripe fruits.

Taste: dry, sapid, persistent, harmonic.

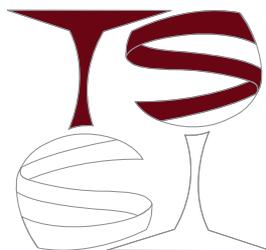
Analytical data: 12,5%Vol. Ac.Tot. 5,80 g/l

Food pairings: Perfect with appetizers, soups and fish dishes.

Service: Best served at 8/10 °C.



Bianchi
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