



## Orefice Trebbiano DOC



**Appellation of Origin:** Trebbiano d' Abruzzo DOC  
(Controlled Designation of Origin)

**Grape variety:** Trebbiano d' Abruzzo

**Vintage:** 2022

**Harvest period:** Last week of September

**Alcohol content:** 12,5% vol.

**Vinification:**

The harvest is followed by crushing and de-stemming of the grapes, soft pressing, decanting and cold cleaning of the must, and finally, low-temperature controlled fermentation.

**Aging:**

Stainless steel tanks for 3 months, and then refinement in bottle.

**Tasting notes:**

Straw yellow with greenish reflections. The nose expresses aromas of yellow flesh fruits: pear and peach. It also has floral notes of chamomile and hay. In the mouth, it has an irresistible freshness and is fruity with an intriguing savory persistence, enhanced by mineral notes and it closes with a slight hint of bitter almond. A well-structured and balanced wine.

**Serving temperature:** 10–12 °C

**Wine pairings:**

Trebbiano pairs elegantly with seafood appetizers, first courses such as spaghetti with clams or tagliatelle butter and sage, risotto alla marinara and legume or fish-based soups. Excellent paired with main courses of white meat, baked preparations, and fresh aged cheeses.