



TREBBIANO D'ABRUZZO

DENOMINAZIONE
DI ORIGINE CONTROLLATA

ORGANIC WINE




www.torricantine.it



TREBBIANO D'ABRUZZO

Denominazione di Origine Controllata

Classification	Still	Grapes	Trebbiano d'Abruzzo DOC
Color	White	Alcohol	12%
Serving Temperature	8/10 °C	Certification	 IT BIO 009 Agricoltura UE

VINEYARD

Tenuta Torri Cantine – Torano Nuovo
Age: 25 years
Implant density (vines/ha): 1.000
Production per vine (Kg/plant): 8-10
Production per hectare (q/ha): 120
Vine cultivation system: Counter
Vine pruning: Arbor
Type of agriculture: Organic
Certifications: Organic

GEOGRAPHIC COORDINATES

Altitude: 290 m.a.s.l.
Vine exposure: South/south-est
Vine area: Martinsicuro
Ground: Loam

HARVEST

Manual selection of grapes, harvested from September, the 20th to Sept. the 30rd in old vineyards of Martinsicuro with optimal exposure and medium-low yield.
The terroir gives the grapes the best thermal excursions that together with organic techniques of cultivation, enhances the typical flavours of Trebbiano grapes.

WINE MAKING

The wine is made exclusively in stainless steel tanks thermo-conditioned and it takes the skin maceration at low temperature.

Technical Data

Bottle Technical Data

Bottle	Borgogna Carattere 750 ml
Bottle Weight	460 gr
Closure	DIAM3
EAN Bottle	8033011211525

Tasting Notes

Color	Bright yellow
Nose	White flowers and light sensations of fruitness
Flavour by Mouth	Fresh, dry and lightly bitter at the end. Lovely with every seafood dish and cold pasta.

Personal Notes

Rating
☆☆☆☆☆