

Poderi d'Avalos

Trebbiano d'Abruzzo - DOP

Category:

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Grape varieties:

Trebbiano (100%)

Production zone:

Abruzzo, province of Chieti; altitude 100 meters s.l.m.

Training system:

Cordon de Royat and more expansive overhead training systems

Vine density:

4.600 ceppi per hectare

Vineyard yield:

120/160 hl per hectare

Soil:

medium textured with much clay

Climate:

maritime due to the closeness of the vineyards to the Adriatic Sea

Fermentation:

at controlled temperature for over 15/20 days to encourage the multiplication of yeasts and add softness, volume and sweetness to the wine, according to the innovative technique developed by Valentino Cirulli.

Tasting notes:

intense and persistent aroma with hints of yellow and floral fruit with notes of orange blossom. Balanced, intense and persistent on the palate.

**Alcohol:**

13% vol.

Service temperature:

12-14° C

Gastronomic notes:

a wine ideal for aperitif time or for meals based on cold cuts, vegetables and simple and light dishes. Trebbiano goes perfectly well with fish and shellfish dishes.