

## TREBBIANO DOC

**ORGANIC** 

Production area: Municipalities of Monteodorisio and

Casalbordino

Facing: South-East/South-West Height: 200 m a.s.l./30 m a.s.l.

Type: DOC

Vineyard: Trebbiano Alcohol content: 12% vol.

Average production per hectare: 120 quintals

Refining: 6 months in stainless steel barrel and bottle

Growing system: Rows with spurred cordon

Harvesting: Hand-made

Vinification: Off-the-skins at controlled temperature of 16°C

Colour: Straw yellow

Bouquet: Pleasant and delicate

Taste: Dry and harmonic

Match with: Sea-food starters, main courses, fish,

and fresh cheeses Serve at: 8°C Bottle life: 2 years Allergens: Sulphites

