

## TREBBIANO D'ABRUZZO DOP 2023

### GRAPE VARIETY - BIOTYPE

100% Trebbiano Abruzzese massal selection

### CATEGORY

Trebbiano d'Abruzzo DOP

### AREA OF PRODUCTION

Cugnoli (PE)

### TOTAL AREA

3 Ha

### ALTITUDE

350 Meters a.s.l. / 1200 feet a.s.l.

### SOIL COMPOSITION

Mainly limestone with gravel-sandy subsoil

### VINE TRAINING SYSTEM

75 years old Pergola Abruzzese - Canopy

### DENSITY

2500 vines/Ha

### WINE PRODUCTION Ha

55 hl

### HARVEST

Hand harvested mid September

### VINIFICATION

No press, just free run juice

### ALCOHOLIC FERMENTATION

In stainless steel tank Indigenous yeasts

### MALOLACTIC FERMENTATION

Spontaneously Not done. Malic : 0.95 gr/l

PH 3.32 - Residual sugar 0.61 gr/l - Ac. Tot 7.06 gr/l

### BOTTLING

Unfined, unfiltered

### AGEING

In bottle

### COLOUR

Transparent, brilliant, light yellow with green tinges

### TASTING NOTES

Fresh aromas of apricot, grapefruit, jasmine and orange blossom, anise. Crisp and clean with zippy aromas and flavours of green apple, anise and almond.

ALCOHOL 13% Vol



TIBERIO