

TREBBIANO D'ABRUZZO FONTE CANALE 2021

GRAPE VARIETY - BIOTYPE

100% massal selection Trebbiano Abruzzese Biotype Fonte Canale

CATEGORY

Trebbiano d'Abruzzo DOP

AREA OF PRODUCTION

Cugnoli (PE)

TOTAL AREA

1,5 Ha – 3,707 acres

ALTITUDE

350 Metres a.s.l. - 1200 feet a.s.l.

SOIL COMPOSITION

Limestone, marly-clay with over a sandstone-rich bedrock

VINE TRAINING SYSTEM

96 years old Pergola Abruzzese - Canopy

DENSITY

2500 vines/Ha

WINE PRODUCTION Ha

28 HI

HARVEST

Mid September

VINIFICATION

No press, just free run juice

ALCOHOLIC FERMENTATION

Indigenous yeasts, in stainless steel tank

MALOLACTIC FERMENTATION

Not done. Malic : 1.17 gr/lit

PH 3.06 - Residual sugar 0.20 gr/lit - Ac. Tot 7.90 gr/lit

BOTTLING

Unfined, unfiltered

AGEING

In stainless steel tank and bottle

COLOUR

Straw yellow with green tinges

TASTING NOTES

Luminous wine, very mineral, with green apple, apricot, tangerine, lemon peel, with nuances of white flowers and anise. Vibrant, precise, crystalline. Rich and tactile with a laser beam of lemony acidity.

Finishes long with harmonious minerality and flinty, creamy texture.

ALCOHOL 12.5% Vol



TIBERIO