



LABEL: **TERRE CASALI**

WINE: TREBBIANO D'ABRUZZO DOC

GRAPES:

This wine is produced with TREBBIANO selected varieties of TREBBIANO grapes cultivated on young vineyards, located in Nocciano's area, following the principles of biological farming.

VINTAGE:

The harvest takes place during the 2nd and the 3rd weeks of September, depending on the grapes' complete biological ripeness, whose evaluation is based on sugar degrees, pH and total sourness.

Grapes are picked by hand, respecting their wholeness and those organoleptic peculiarities that will come out with the wine.

WINEMAKING:

Winemaking is carried out in respect of tradition and observing the most up-to-date white winemaking methods.

The grapes are selected, derasped, and pressed gently; the so called flower must obtained from the skins' separation is then cooled at a temperature of about 8-10°C and decanted for about 10-12 hours. Selected yeasts are then added to the limpid must and a fermentation is performed at a temperature of 15°C.

In order to keep its flavour and freshness intact the obtained wine is quickly separated from its dregs and preserved in steel tanks at a temperature of about 12°C. After a brief ripe, the wine is stabilized, filtered and bottled.

The rules required by regulations for biological wine production are observed during all winemaking's stages to assure and protect wine's genuineness and healthiness.





ORGANOLEPTIC PECULIARITIES:

COLOUR

Light straw yellow.

BOUQUET

Fresh and intense, with light sensations of flowers.

FLAVOUR

Fresh, soft and harmonious, with good body and persistence.

FOOD MATCHING

Perfect with starters and main courses cooked with fish; excellent as aperitif.

SERVICE

Serve it at a temperature of about 8-10°C, uncork the bottle just before consumption.

PRESERVATION

Preserve the bottle in a fresh place at a temperature of 8-10°C and place it in horizontal position.

ALCOHOL 11,5% Vol.