

  
*Chiusa Grande*





**IN PETRA**  
**TREBBIANO D'ABRUZZO DOC**  
**ORGANIC**

**GRAPES:**

Trebbiano

**HARVEST:**

Harvesting takes place in the second and third week of September when the grapes reach full biological and technological ripeness, evaluated by measuring the sugar level, pH and total acidity. The grapes are harvested separately, respecting their integrity and intrinsic organoleptic characteristics.

**WINEMAKING:**

Winemaking is carried out in respect of tradition. The Trebbiano grapes, after destemming and pressing, were put into stone tanks of various capacities and geometric shape, where the must was in contact with the skins for about 12 hours. The must was then separated from the skins and softly pressed. All the must obtained was fermented in the same stone tanks. Fermentation was conducted at a controlled temperature of about 20-22°C.

Part of the Trebbiano grapes are fermented in contact with the skins at a controlled temperature of about 15°C to encourage the extraction of the aromas contained on the skins.

Once alcoholic fermentation is complete, the wines are racked into steel containers and left to contact the fine lees for 60 days. During this period, repeated batonnage is performed and, subsequently, only after the malolactic fermentation is completed, repeated decanting is performed until natural stability and clarity are achieved.

All the operations of the cellar and bottling are carried out with the maximum attention, taking care to respect the natural processes of evolution and maturation.

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

**ORGANOLEPTIC PECULIARITIES:**

**COLOR:** intense yellow straw

**BOUQUET:** wide and intense, pleasantly spicy with marked minerality

**TASTE:** balanced, sapid and mineral, soft, full-bodied and with great persistence.

**FOOF MATCHING:** excellent with fish dishes and medium matured cheeses

**PRESERVATION:** preserve the bottle in a fresh place at a temperature of 8-10° C and place it in horizontal position

**ALCOHOL:** 12%

**SERVICE:** Servire a 12°