

  
*Chiusa Grande*





VINOSOPHIA  
TREBBIANO D'ABRUZZO DOC  
ORGANIC

**WINE:**

Trebbiano d'Abruzzo

**GRAPES:**

This wine is produced with grapes of Trebbiano selected varieties cultivated on an old vineyard located in Nocciano's area, following the principles of biological farming.

**VINTAGE:**

Grape harvest takes place during the 3rd week of September, depending on the grapes' complete biological ripe, 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. A brief *cryomaceration* is made once the best grapes are selected and derasped. With this process the skins are kept in contact with the must at a temperature of about 15-18°C for about 8-10 hours.

This process helps the extraction of the skins' noble elements that will bring wine's personality. After that, a soft pressing is performed and the so called flower must is 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 16-18°C. The obtained wine is preserved in steel tanks on its thin dregs for about 3 months. After that, the wine is decanted and preserved in steel tanks at a temperature of about 12°C, in order to keep its flavour and freshness intact until it is ready to be stabilized and bottled.

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

**ORGANOLEPTIC PECULIARITIES:**

COLOUR

Light yellow straw

BOUQUET

Remarkably articulated, fresh and intense, with clear sensations of exotic ripe fruit.

FLAVOUR

Wide, soft and harmonious, mid-palate and persistent.

FOOD MATCHING

Ideal with fish appetizer, fish dishes, light cheeses; excellent as aperitif.

SERVICE

Serve it at a temperature of about 10-12°C, uncork the bottle just before consumption.

PRESERVATION

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

ALCOHOL 12,5% Vol.