D'Alesio
SCIARR



cl 75

Trebbiano

Name | Trebbiano d'Abruzzo Superiore D.O.C

Grapes | Trebbiano 100%

Location | Città Sant'Angelo, Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | N/E

Soil | Clayey medium texture

Training and pruning systems | Rows

Average plant age | 30 years

Yield per hectare | 90 hl/hectare

Harvest time | September

Harvest | manually operated, with meticulous selection of grapes.

Vinification | soft pressing of grapes, cold decanting, fermentation in stainless steel.

Aging | stainless steel for at least 10 months and then in bottle for at least 3 months.

14% vol. 10°-12°C



D'Alesio
SCIARR

Tasting notes

Pale straw-yellow with green reflections

Bright

Quite intense, quite complex, flowery, fruity

Aromatic herbs, peach, apple, dried fruits with hazelnut finish

Seafood, delicate cheeses, white meat.

www.dalesiovini.it