

D'Alesio SCIARR



cl 75

Tenuta Del Professore

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

Grapes | Trebbiano 100%

Location | Città Sant'Angelo,
Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | S/E

Soil | Clayey medium texture

Training and pruning systems |
Abruzzo pergola

Average plant age | 50 years

Yield per hectare | 50 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 | in stainless steel for at least
3 years, in Allier oak barrels for at
least 2 years and then in bottle
for at least 6 months.



13% vol.



12°-13°C

D'Alesio

Tasting notes



Pale yellow with good intensity



Clear



Complex, excellent finesse,
floral, fruity, spicy, herbaceous



Wildflowers, peach, apple,
light honey, light cinnamon,
vanilla, delicate mint, aromatic
herbs, with a final smoky note



Hot and cold seafood appetizers,
especially with carpaccio, tuna
tartare, swordfish or shrimp.
Important first courses with meat
or seafood based sauces, baked
fish with potatoes, meat with
mushrooms and truffle.