

# TREBBIANO D'ABRUZZO DOC AMPHORA 2017



<b>Origin:</b>	Italy
<b>Quality grade:</b>	DOC
<b>Site:</b>	vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Trebbiano d'Abruzzo 100 %   15 years 3300 plants/ha   5000 - 5500 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	250 m
<b>Soil:</b>	loam   large



## WEATHER / CLIMATE

<b>Average Rainfall Per</b>	700 - 900 mm
<b>Vintage:</b>	

## CELLAR

<b>Harvest:</b>	handpicked   beginning/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous amphora   800 L   1 month(s)   25 - 30 °C
<b>Maturing:</b>	amphora   800 L   5 month(s)
<b>Time on the Full Yeast:</b>	1 month(s)
<b>Time on the Fine Yeast:</b>	3 month(s)
<b>Bottling:</b>	beginning/march

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2018 - 2023