

MIGLIANICO
Trebbiano d'Abruzzo DOP
Vintage see website photo - liters **0,75** - **MADE in ITALY**


CANTINA
MIGLIANICO



Soil and vine breeding

Grapes Trebbiano 100 %grapes

Altitude 100 - 200 meters above sea level

Soil Type Clayey-loamy

Position and Exposure Hilly, with vineyards exposed to the West, North-West

Planting Density 1.600 vines/hectare

Yield per hectare 140 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, around mid-September

Fermentation Temperature:

Fermentation is carried out at 16 - 17°C for approximately two weeks in steel containers

Pressing and cleaning of the must :

The grapes are pressed very lightly, in the presence of the stems, to facilitate the extraction of the free-run must. Cold decantation of the must for 24 hours

Malolactic Fermentation:

No

Aging:

In steel, at low temperature

Chemical Characteristics

- Alcohol Content **12,00%** Vol.
- Dry Extract < **19** g/l
- Total Acidity **5,00 - 6,00** g/l
- PH **3,30 - 3,40**
- Residual Sugars **4 -5** g/l
- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: straw yellow with greenish nuances

Smell: fine aroma of fresh fruit, pleasant and broad

Taste: the taste has a good consistency, persistent, fresh on the palate thanks to a balanced acidity

Service Mode

Temperature **10°C**

Ideal with appetizers and fish-based first courses, as well as with light first courses of the Mediterranean tradition

Revisione (Rev, 1 - 05/06/2023)