

CASTELLANA

White wine - Bianco Terre di Chieti
Indicazione Geografica Protetta



Soil and vine breeding

Vineyards location: Miglianico

Grapes: Trebbiano d'Abruzzo 100%

Altitude: 60 - 80 metres o.s.l.

Soil type: medium consistency

Layout and exposure: mainly flat

Vine age: 10 - 15 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 16 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, within mid-September

Vinification: white, at a controlled temperature

Fermentation temperature: 16°C

Pressing: the grapes are pressed softly, without removing the stalks, to encourage the extraction of the free-run must. Cold decantation of must for 24 hours

Aging: in stainless steel tank

Chemical characteristics

Alcohol content: 12,00 % vol.

Dry extract: 20 gr./lt.

Total acidity: 5,50

Ph: 3,30

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: pale/straw yellow, medium intensity

Smell: fruity smell, delicate and pleasant

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

Service mode

Temperature: 10°C

Pairings: the perfect combination with appetizers and first courses based on fish, as well as with light first courses of the Mediterranean tradition