

MIGLIANICO
Trebiano d'Abruzzo
Denominazione di Origine Protetta



Soil and vine breeding

Vineyards location: Miglianico

Grapes: Trebbiano d'Abruzzo 100%

Altitude: 200 metres o.s.l.

Soil type: clayey - loamy

Layout and exposure: hilly, West/North West-facing vineyards

Vine age: 15 - 18 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 14 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, around mid-September

Maceration and Pressing: the grapes are pressed very lightly, in the presence of the stalks, to facilitate the extraction exclusively of the free-run must.
Decantation of cold must for 24 hours

Fermentation temperature: the fermentation is carried out at 16 - 17°C for about two weeks in steel containers

Aging: in stainless tank, at low temperature

Chemical characteristics

Alcohol content: 12,00 % vol.

Dry extract: 20 gr./lt.

Total acidity: 6,00

Ph: 3,40

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: straw yellow with greenish nuances

Smell: fine bouquet of fresh fruit, pleasant and persistent

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

Service mode

Temperature: 10°C

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