

MONTUPOLI
Trebiano D'Abruzzo
Denominazione di Origine Protetta


CANTINA
MIGLIANICO



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/South 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 tank, at low temperature

Chemical characteristics

Alcohol content: 12,00 % vol.

Dry extract: 21 gr./lt.

Total acidity: 5,50

Ph: 3,35

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: medium intensity, straw yellow

Smell: fresh and fruity bouquet, delicate and pleasant

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

Service mode

Temperature: 12°C

Pairings: ideal pairing with the first courses based on fish, as well as with light dishes of the Mediterranean tradition