

MONTUPOLI
Trebiano D'abruzzo DOC
Vintage see website photo - liters **0,75** - **MADE in ITALY**


CANTINA
MIGLIANICO



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Soil and vine breeding

Grapes Trebbiano 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

Maceration and Pressing:

The grapes are pressed very lightly, in the presence of the stems, to favor the selective extraction of the free-run must. Cold decantation of the must for 24 - 48 hours

Fermentation temperature:

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

Malolactic Fermentation:

No

Aging:

In tank, 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: medium intensity straw yellow

Smell: fresh and fruity aroma, delicate and pleasant

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

Service Mode

Temperature **12°C**

It finds an ideal pairing with fish-based first courses, as well as with light traditional Mediterranean dishes

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