

IL FONDATORE

Trebbiano d'Abruzzo Doc

Vintage see website photo - liters 0,75 - MADE in ITALY



Soil and vine breeding

Grapes Trebbiano

Altitude 150 - 200 meters above sea level

Soil Type Clayey, Silty

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

Planting Density 1.600 vines/hectare

Yield per hectare 120 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual, around mid-September

Maceration:

The grapes are pressed very lightly, in the presence of the stalks, to favor the selective extraction of the free-run must.

Decantation of the must at cold temperatures for 24 - 48 hours.

Fermentation temperature:

Fermentation begins in steel at a temperature of 18°C for about 5 days, then the Fondatore Trebbiano is transferred into barriques to carry out the second part of fermentation in contact with the wood.

Malolactic Fermentation:

No

Aging:

In barriques, with batonnage to favor the natural lysis of the yeasts, for about 6 months

Chemical Characteristics

- Alcohol Content **13,00% Vol.**
- Dry Extract **>22 g/l**
- Total Acidity **6,00 - 6,50 g/l**
- PH **3,30 - 3,40**
- Residual Sugars **1 -1,5 g/l**
- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: Straw yellow of medium intensity

Smell: Complex aroma, where spicy and slightly woody notes alternate with pleasant fruity hints.

Taste: The taste has a pleasant consistency, giving the palate a velvety and persistent start, which in the finish of the mouth becomes fresh and enjoyable

Service Mode

Temperature **12°C**

It pairs well with elaborate fish dishes, such as anglerfish in red with peppers and olives, as well as with traditional Mediterranean dishes

Revisione (Rev 2 - 23/07/2025)

Contiene solfiti - Prodotto in Italia imbottigliato da Cantina Miglianico s.c.a.

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