

ALDIANO



TREBBIANO D'ABRUZZO DOP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES 100% Trebbiano

and 15 % Chardonnay

HARVEST PERIOD September



VINIFICATION

VINIFICATION crusher-stemmer,
cryomaceration at 5-8° C, soft crushing,

settling and control of the must

fermentation temperature

in stainless steel tanks

MALOLACTIC FERMENTATION no

REFINEMENT 3 months on fermentation

yeasts in stainless steel tanks



DESCRIPTION

COLOUR straw yellow with golden highlights
and greenish hues

FRAGRANCE fruity, pleasant nose with the
scent of tropical fruit and hints of honey
and vanilla

TASTE full-bodied and well-balanced with
good length

ALCOHOL 13,5% vol



SERVING SUGGESTIONS

TEMPERATURE 8°C