

cantina
FRENTANA
1958



Frentano

TREBBIANO D'ABRUZZO DOC

Name: Trebbiano d'Abruzzo D.O.C.

Line: Frentano

Type: White Wine

Alcohol Content: 12,50 % alc./vol.

Closing: Cork/Screw-cap

Type of soil: medium-textured soil, sandy

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), most suited hills overlooking the Trabocchi coast; the aspect is South-West/South-East and the altitude is about 100 mts. above sea level.

Harvest: handmade, second decade of September.

Vinification: pressing of the grapes, white vinification and fermentation at controlled temperature (16°C) performed by selected yeasts;

Maturation and aging: maturation on the lees, in stainless steel tanks for about 6 months before being bottled.

Technical description: Weak straw yellow color. Delicate and fresh nose with scents of white flowers, lemon and yellow plums. The palate is smooth, harmonious, fresh, dry with a savoury taste.

Lifespan of wine: if properly stored, this wine keeps its integrity for 2-3 years.

Temperature of Service: 8-10°C

CONTIENE SOLFITI - PRODOTTO IN ITALIA
PRODOTTO DA CANTINA FRENTANA
ROCCA SAN GIOVANNI - ITALIA