



*Vini Superiori
Secondo Natura*

SOLAREA
Trebbiano d'Abruzzo
Denominazione di Origine Controllata
2007

DATA SHEET

Kind: Still White
Wine: Trebbiano d'Abruzzo 100%
Name of the vineyard Capomandra .
Exposition : South – South East
Altitude: 280 m. above sea level
Growing system: Canopy with buttressed cordons
Density (grapevines per hectare): 1800
Average production per hectare : 8,5 tons
Harvesting period : First Week of October
Wine-making system : cold maceration of pressed grapes,
soft pressing and fermentation temperature control
of the limpid must in French oak tonneaux.
Maturing : over lees in the tonneaux of fermentation
for 15 months
Ageing: In bottle for 6 months.
Alcoholic strength : 14,50 % vol.
Bottle: 75 cl
Bottles per case : 6



ORGANOLEPTIC CHARACTERISTICS

Colour: intense straw-yellow with brilliant gold nuances.
Aroma: Varietal with ample scent of ripe yellow fruit, delicate floral and mineral notes
and elegant honey and vanilla nuances.
Flavour: Warm, mouth-filling, soft and with a long lingering finish.
Table fellows: ideal for all fish dishes but also an excellent companion for hors
d'oeuvres and delicate meat-based first and second courses.
Serving temperature: 12° C

Notes:

AGRIVERDE

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