

SAN
GRO
CANTINA

**TREBBIANO D'ABRUZZO
DOC**



ALCOHOL CONTENT:

12,50 % alc./vol

TYPE OF TERRAIN:

sandy-loam

GRAPES:

100% TREBBIANO

**GEOGRAPHIC COLLOCATION OF THE
VINEYARDS:**

municipality of Fossacesia and neighboring areas, on the freshest and most fertile soils, facing north, north-east and a height of about 100 mt. a.s.l.

HARVEST:

manual, second decade of September

WINEMAKING:

soft crushing of the grapes, maceration, fermentation at a controlled temperature.

MATURATION AND AGING:

subjected to aging in steel for about 6 months; a further stationing in the bottle completes its maturation.

ORGANOLEPTIC CHARACTERISTICS:

The color is pale straw yellow. The nose shows up delicate and fresh with hints of white flowers, lemon and yellow plum. On the palate it is soft, enveloping and persistent with a slight flavor.

LONGEVITY IN BOTTLE:

2 or more years, properly stored

TEMPERATURE OF SERVICE:

8-10°C