



COCCIOPESTO

TREBBIANO D'ABRUZZO DOC



DESIGNATION

Trebbiano d'Abruzzo DOC

AREA

Abruzzo – Teramo hills

VARIETY

Trebbiano

ALTITUDE

300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Abruzzo pergola

DENSITY

1,600 plants/hectare

VINEYARD AGE

>50 years

AVERAGE YIELD

50 quintals/hectare

HARVEST

Second and third ten days in September

WINEMAKING METHOD

The grapes are de-stemmed but not pressed, then fermented with ambient yeasts. Five months of maceration. Manual punching down is done in the first 15 days.

AGEING

After racking, the wine is taken back to the cocciopesto tank where it continues refinement until it is bottled without filtration.

BOTTLE AGEING

3 months

PRODUCTION

1,200 750ml bottles

SENSORY PROFILE

Straw yellow and ample hints of delicate floral notes rolling elegantly into aromatic herbs. Snappy fruit and minerality surprise on the palate. A wine of outstanding progression, dynamic palate and sheer finesse.

PAIRINGS

Perfect with fish-based dishes, such as seafood salads and raw fish. Excellent with risotto and wok-stirred vegetables. Ideal with white meats and lightly aged cheeses.

SERVING TEMPERATURE

10–12 °C