



# Trebbiano d'Abruzzo DOC

## *Valle Martello*

One of the greatest traditional wines of Abruzzo, it is obtained from Trebbiano grapes and small amounts of Cococciola and Malvasia

<b>Grape variety</b>	Trebbiano 85% and Malvasia 15%
<b>Appellation</b>	Trebbiano d'Abruzzo DOC and Malvasia
<b>Alcohol</b>	12,00 % vol.
<b>Vine</b>	Trebbiano d'Abruzzo, Malvasia and Cococciola
<b>Training system</b>	Pergola Abruzzese
<b>Production area</b>	Villamagna (CH) - Abruzzo
<b>Harvest period</b>	Late September
<b>Technique</b>	“In bianco” with soft press at controlled temperature
<b>Bottling</b>	4 months after harvest
<b>Colour</b>	Pale yellow of medium intensity
<b>Bouquet</b>	White flowers, aroma of white fruits
<b>Taste</b>	Fresh and persistent
<b>Ideal serving temperature</b>	10 – 12 °C
<b>Suggested dishes</b>	Appetizers, sushi and sashimi, white meat, fish and young cheese

