



COLLE CORVIANO

LORETO APRUTINO



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TREBBIANO D'ABRUZZO

Denominazione di origine controllata

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE TREBBIANO D'ABRUZZO AREA.

GRAPE VARIETIES

TREBBIANO D'ABRUZZO (100%).

SOIL

STONY, CALCAREOUS, WELL STRUCTURED AND DRAINED.
ALTITUDE: 300 MT. ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN EARLY SEPTEMBER, THE GRAPE STALKS ARE REMOVED AND A SHORT COLD MACERATION OF THE CRUSHED GRAPES IN STAINLESS STEEL IS APPLIED. SUBSEQUENTLY, A SOFT PRESSING TAKES PLACE FOLLOWED BY ALCOHOLIC FERMENTATION WITH SELECT YEAST FOR 10 DAYS TO PRESERVE THE NATURAL 100% TREBBIANO D'ABRUZZO FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

FLAVORS

PALE STRAW WITH LIGHT GREEN HUES. INTENSE BOUQUET OF RIPE APPLES AND PEACHES. REFRESHING RIPE APPLE AND PEACH NOTES END WITH A GENTLE ACIDITY.

PERFECT AS AN APERITIF AND WELL SUITED FOR SHELLFISH AND SEAFOOD IN GENERAL.

IDEAL SERVING TEMPERATURE: 10°C.