

La Botte di Gianni

Trebbiano D'Abruzzo DOC Riserva



Technical Sheet

Name

Trebbiano d'Abruzzo DOC Riserva La botte di Gianni

Alcoholic strenght

13% Vol.

Grapes

Selection of 100% Trebbiano abruzzese grapes

First year of production

2010

Vineyard location and altitude

S. Martino sulla Marrucina (Ch), 400 m.a.s.l.

Vineyard exposure

South/East

Vineyard soil type

calcareous clay

Training system

single Guyot

Planting density

6500 plants per hectare

Yield per hectare

80 q.

Age of vines

25 years

Harvest time

end of September

Vinification

vinified entirely in a 700-litre French oak barrel, made from plants that are over 200 years old, it ages on its lees for the entire period, with frequent batonnage. Gravity bottling follows

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

12°C

Tasting Notes

Limpid, straw yellow color with greenish reflections. Refined and intense bouquet. Aromatic notes of fresh yellow fruit, apple, apricot and hints of iris.

Food Pairings

White meats (turkey, chicken), raw fish starters