

Marina Cvetic

Trebbiano d'Abruzzo DOC Riserva



Technical Sheet

Name

Trebbiano d'Abruzzo DOC Riserva Marina Cvetic

Alcoholic strength

14% Vol.

Grapes

Trebbiano Abruzzese 100%

First year of production

1991

Vineyard location and altitude

S. Martino sulla Marrucina – 400 m. a.s.l.; Bucchianico 250 m. a. s.l.
Ripa Teatina 150 mt

Vineyard soil type

calcareous clay with gullies

Training system

Guyot and Abruzzo pergola

Planting density

6.000 plants per hectare in the Guyot espalier and 1.600 plants per hectare in the pergola

Yield per hectare

70 q.li-80 q.

Age of vines

20-50 years

Harvest time

Mid October

Vinification

Cryomaceration in the press for 12 hours and fermentation in French oak barriques. Aged on its lees throughout, with frequent batonnage, followed by bottle aging.

Aging potential

Can drink now, but has a great potential for ageing

Ideal serving temperature

10-12 C °

Tasting Notes

Limpid, golden and bright yellow color. Very intense and complex bouquet. Notes of apple, plum and hawthorn followed by aromas of almond, pineapple, lavender, honey, hazelnut, ripe peach, pear and vanilla.

Food Pairings

Fish, white meats, cheese