

# Villa Gemma

## Abruzzo Bianco DOC



### Technical Sheet

**Name**

Abruzzo Bianco DOC Villa Gemma

**Alcoholic strength**

13% Vol.

**Grapes**

blend of native varieties (50% Trebbiano, 30% Pecorino, 20% Cococciola)

**First year of production**

1985

**Vineyard location and altitude**

S. Martino s. Marrucina 400 m., Ripa Teatina 250 m., Loreto Aprutino 350 m. Bucchianico 250 m.

**Training system**

Abruzzo pergola and guyot

**Planting density**

1.600 and 6.200 plants per hectare

**Yield per hectare**

80 q.

**Harvest time**

beginning of September

**Vinification**

Fermentation of the various grape varieties separately at low-temperature stainless steel tanks, followed by blending and bottling

**Aging potential**

Can drink now, but has potential for ageing

**Ideal serving temperature**

8-10 °C

### Tasting Notes

Crystal clear. Straw yellow color. Intense bouquet, fruity, floral. Fruity notes and aromas of herbs, great minerality.

### Food Pairings

Raw fish appetizers, seafood, fish dishes.