



CANTINA VALLE TRITANA



Quality source

AUFINUM

Trebbiano d'Abruzzo

Denominazione di Origine Controllata

DATA SHEET

Region: Abruzzo

Grapes: 100% Trebbiano d'Abruzzo

Classification: white dry

Vineyard location: Abruzzo

Vineyard system: abruzzo pergola

Soil: medium dough

Production: 100-120 q.li/ha

Produced bottles: 20.000

Winemaking: alcoholic fermentation
in steel tanks.

Refinement: 2 months in bottle.

Pairings: versatile wine, capable of accompanying
appetizers, first courses and fish-based dishes e.g
white meats that are not particularly elaborate.

Service temperature: 10-12°C

How to serve: uncork at the moment

Recommended glass: medium size tulip