



VALLE DEL CIELO



PAZIENZA

TREBBIANO
2018

Our Trebbiano d'Abruzzo, vinum trebulanum as quoted by Ovidium, is obtained from the vinification under organic farming methodologies of the Trebbiano, Malvasia and Passerina blend naturally present in the grapes of our noble old vineyard. The grapes are manually harvested in 20kg cases and selected with rigorous care firstly in the vineyard and in the cellar. The must obtained by soft pressing is fermented spontaneously without inoculating any yeast; it stays in steel barrels on its own lees for about 5 months and then, at the beginning of April, is decanted in bottles. Straw yellow colour with golden hues and aromas of flowers and white fruit. A particularly harmonious wine with a long lasting in the mouth that flows into a slightly bitter (with hints of almond and ripe plum) ending.

Pairings: Happy hours, starters, fish meals, white meats, light cheeses.

Serving temperature: 10° - 12° Alcohol content 13.5° - Total acidity 6.3 g/l - Sulphurous 40 mg/l



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