

DUCHI DI CASTELLUCCIO

Technical Sheet

“*Duchi di Castelluccio*”

Trebbiano d'Abruzzo

Denominazione di Origine Controllata

Type of wine: White - Organic Wines

Variety: Trebbiano d'Abruzzo (100%) from ORGANIC FARMLAND

Exposure: South, south east

Height a.s.l.: 250 m.

Training system: Guyot, Pergola Abruzzese (typical Abruzzo trellis system) - ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 1800 for Pergola, 4000 for Guyot

Production per hectare: 11 tons

Harvest: First week of October

Ageing and Vinification: Only stainless steel

Alcohol strength: 12% vol

Bottle: 75 cl

Sales unit: 12 bottles

ORGANOLEPTIC FEATURES

Colour: Straw yellow with light green reflex

Nose: Delicate notes of white fruit, hints of lavender and sage with mineral notes.

Taste: Fresh, full bodied and mineral

Food Pairing: Fish appetizers, delight full with fish and medium matured cheeses.

Serving temperature: 8-10 °C

