

# Trebbiano d'Abruzzo DOC SPELT 2020 "GOLD" Organic

2020

Spelt

**IAVALENTINA** 

**DENOMINATION:** Trebbiano d'Abruzzo Superiore DOC **GRAPE VARIETIES:** 100% Trebbiano d'Abruzzo

FIRST VINTAGE: 2017

# **TERROIR**

**AREA:** Pescara Province

**VINEYARDS:** selection from 3 hectares (7,5 acres) **ALTITUDE:** 150 – 250 meters sea level (500 - 820 ft)

**EXPOSITION:** South / South-West

**SOIL:** medium clay

TRAINING SYSTEM: pergola abruzzese # VINES / HA: 1.600-2.000 vines / hectare AGE OF THE VINES: average of 30 years old

YIELD: 85 hl. / hectare

### **HARVEST:**

First half of September

# **VINIFICATION:**

Fermentation with temperature controlled in stainless steel tanks. Refinement for the first four months on its own lees in stainless steel tanks located outside the cellar, and after in concrete for almost a year. Bottled 15 months after the harvest, unfiltered and unfined.

### **PRODUCTION:**

 $n^{\circ}$  8.500 bottles 0,751 % 1,51

# **FOOD PAIRING:**

Raw and lukewarm fish appetizers, pasta with clams and steamed Adriatic fish.