

TIBERIO



COLOUR

Transparent, brilliant, light yellow with green tinges

TASTING NOTE

Fresh aromas of apricot, grapefruit, jasmine and orange blossom, anise.

Crisp and clean with zippy aromas and flavours of green apple, anise and almond.

FOOD PAIRINGS

Vegetables appetizers, freshwater fish and seafood, eggs, fried foods.

BEST SERVED: 12-13°C

TREBBIANO D'ABRUZZO DOP 2016

GRAPE VARIETY - BIOTYPE

100% Trebbiano Abruzzese massal selection

CATEGORY

Trebbiano d'Abruzzo Dop

LOCALITY OF PRODUCTION

Cugnoli (PE)

TOTAL AREA UNDERVINE

2,5 Ha

ALTITUDE

350 Meters a.s.l. / 1200 feet a.s.l.

SOIL COMPOSITION

Mainly limestone with gravel-sandy subsoil

VINE TRAINING SYSTEM / DENSITY

Canopy 2500 vines/Ha

AVERAGE VINE AGE / YIELD

57 years 50 hl

HARVEST

Hand harvested at the end of September.

VINIFICATION

No press, just free run juice.

ALCOHOLIC FERMENTATION

In stainless steel tank

MALOLACTIC FERMENTATION

Not done.

AGEING

In bottle

ALCOHOL : 12,5%