



LE MURATE

TREBBIANO D'ABRUZZO DOC



DESIGNATION

Trebbiano d'Abruzzo DOC

AREA

Abruzzo – Teramo hills

VARIETY

Trebbiano

ALTITUDE

250-300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Abruzzo pergola

DENSITY

1,600–5,000 plants/hectare

VINEYARD AGE

15–35 years

AVERAGE YIELD

90 quintals/hectare

HARVEST

Second and third ten days in September

WINEMAKING METHOD

Fermentation is conducted in steel vats at low temperatures (12–13 °C) for about 30–40 days, to safeguard aromatic potential during the process.

AGEING

Aged on the lees for 3 months, with weekly stirring.

BOTTLE AGEING

1 month

PRODUCTION

40,000 750ml bottles

SENSORY PROFILE

Straw yellow hues and an intense nose profile woven with notes of hedgerow and citrus fruits. The supple palate is well balanced and fresh, with a seductive tangy note.

PAIRINGS

Perfect with seafood salads and fish crudités; superb with risottos, stuffed vegetables; ideal for wok recipes.

SERVING TEMPERATURE

10–12 °C