



WINE TECH SHEET

WHITE WINE

Name of the wine:	VINO BIANCO
Grape variety:	100% Trebbiano Abruzzese
Alcohol:	12%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	Third week of September
Winemaking process:	The grapes are de-stemmed and transferred to the tank where maceration of 24 hours takes place. The skins are then separated from the juice and softly pressed, then transferred to the stainless steel tank.
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling.