

# VINI FANTINI



## Trebbiano d'Abruzzo DOC 2020

<b>Grapes</b>	85% Trebbiano d'Abruzzo and 15% Malvasia
<b>Region:</b>	Abruzzo
<b>Vineyards:</b>	From vineyards located in Ortona and surrounding towns
<b>Exposure:</b>	West/Southwest
<b>Altitude:</b>	230-430 meters (750-1,400 feet) above sea level
<b>Soil:</b>	Medium-textured, calcareous clay terrain
<b>Vine Training:</b>	Tendone "bower" trained
<b>Vine Age:</b>	10-20 years
<b>Time of Harvest:</b>	Mid-September
<b>Vine Yield:</b>	10-12 tons per hectare
<b>Vine Density:</b>	1,600-1,800 vines per hectare
<b>Total Production:</b>	480,000 bottles
<b>Vinification Process:</b>	After harvest the grapes undergo delicate stalk-stripping and crushing. Pressing, clarification, and fermentation of the clean must last for 20 days at a controlled temperature.
<b>Aging Process:</b>	The wine is aged in stainless steel and bottle
<b>Alcohol Content:</b>	12.00%
<b>Dry Extract:</b>	20 g/l
<b>Total Acid:</b>	6.6 g/l
<b>Volatile Acid:</b>	0.24 g/l
<b>Residual Sugar:</b>	3 g/l
<b>pH:</b>	3.2
<b>Tasting Notes:</b>	Lively and intense straw yellow color; the nose is quite intense and persistent, fruity with notes of peach and medlar and floral notes of white flowers, orange and lemon blossoms. Well balanced, with good structure and length.
<b>Winemaker:</b>	Rino Santeusanio
<b>Cellaring:</b>	Up to 1.5 years
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Pairs well with light first courses, white meats, and fresh cheeses. Excellent with fish.