



CASTERO

TREBBIANO D'ABRUZZO DOC



History: this wine is made with carefully hand-harvested grapes, which have reached the best ripeness

Appellation: Trebbiano d'Abruzzo Doc

Method of Production: traditional

Vintage: 2017

Grape Varieties: 100% Trebbiano d'Abruzzo

Wine-making Technique: soft crushing; the temperature is controlled during fermentation to express the typical characteristics of these elegant grapes properly

ANALYTICAL DATA

Alcohol: 12% Vol.

Residual sugar: 5 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: straw yellow

Aroma: citrus fruits, herbs, mineral

Taste: smooth and gentle

FOOD MATCHING

Trebbiano is best with simple food preparations such as poached white fish with a squeeze of lemon, or pastas and risottos with minimal ingredients. It can be also paired with the Italian typical dish "spaghetti alla carbonara"



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