



TREBBIANO D'ABRUZZO

DENOMINAZIONE
DI ORIGINE CONTROLLATA



Wine specs

Varietal: 100% Trebbiano Abruzzese

Name: Nic Tartaglia

Type: easy and dry white wine from local grape variety

Vintage: 2022

Appellation: Trebbiano d'Abruzzo DOC

Alcohol: 12,5%

Acid: 5,80 g/l

Bottles: 3.500

Vineyard notes

Vine: Trebbiano d'Abruzzo

Training system: pergola

Density: 1.600 per hectare

Age: 42 years old

Grape yield per hectare: 21.000 lbs (9.500 kg)

Area: Alanno (PE) Abruzzi region (Italy)

Altitude: 1.150 feet (350 m) sea level

Vinification

Harvest: end of September

Technique: soft press, static clarification

Fermentation: controlled temperature 59° F (15° C) for 30 days

Malolactic: no

Aging: stainless steel vat

Bottling: takes place the spring after the harvest

Tasting notes

Visual: mild straw yellow

Olfactory: exotic fruits and drupe

Taste: persistent, full body

Serving temperature: 50° F (10° C)

Food pairing: aperitives, fish and based recipes



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