



PROPE
Trebiano d'Abruzzo DOC

PRODUCTION AREA: Vineyards located in the district of Controguerra.

VARIETY: Trebbiano 100%.

ALTITUDE: 250-300 m a.s.l.

SOIL: Medium-textured with abundant gravel. **TRAINING**

SYSTEM: Guyot.

DENSITY: 5000 plants per hectare.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Hand picked between the end of September and the beginning of October.

VINIFICATION: Cold maceration for approximately 15 hours. Vinification at a controlled temperature in cement barrels. After the fermentation, the wine remains on fine lees at a controlled temperature for approximately 2 or 3 months.



SIGHT

Bright straw yellow.



SMELL

Yellow peach, white flowers, sun-dried hay, celery and fennel diversify this array of scents.



TASTE

Warm, full-bodied, smooth and well-orchestrated.

