



VELENOSI
ASCOLI PICENO



PROPE
Trebbiano 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.

