



VELENOSI
ASCOLI PICENO



PROPE
Trebbiano d' Abruzzo DOC

FIRST VINTAGE:
2017.

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

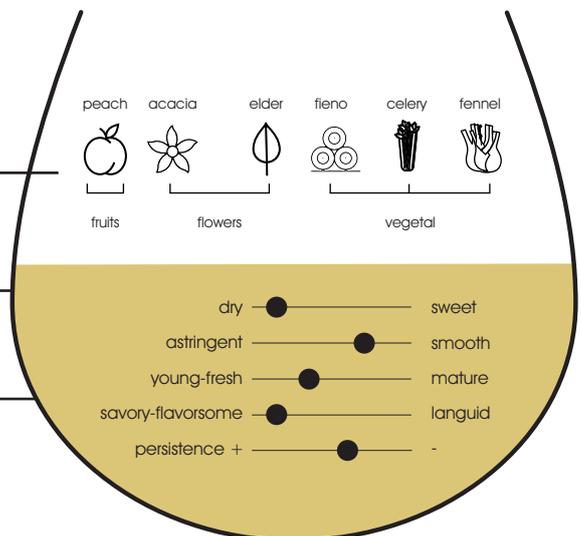
Bright straw yellow.

SMELL

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

TASTE

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



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