



Trebbiano d'Abruzzo DOC

Region: Abruzzo, Italy

Grape Variety: 100% Trebbiano d'Abruzzo

Alcohol Content: 12% alc. By vol.

Appearance: Bright, pale straw yellow color with subtle greenish reflections.

Nose: Delicate citrus notes, such as lemon zest and grapefruit, followed by a crisp green apple and ripe pear. Floral fragrances of white blossoms, like jasmine and acacia, add elegance, while a faint herbal hint of fresh cut grass or sage provides an intriguing fresh element.

Palate: Lively and refreshing, with a zesty acidity. The fresh citrus flavors of lemon and lime are balanced by juicy green apple and ripe white peach offering a well rounded mouthfeel. The wine's minerality, reminiscent of crushed stones adds elegance and structure. The finish is long and clean.

Best With: Grilled or baked fish, shellfish, seafood risotto, light pasta dishes, fresh cheeses like burrata, mozzarella, ricotta or goat cheese. Lightly seasoned chicken, turkey or pork dishes with herbs or lemon-based sauces.

Serving Temperature: 47 F