





FonteaMonte Trebbiano d'Abruzzo DOC

Grapes: 100% Trebbiano d'Abruzzo Doc Harvest: Last ten days of September Average Production per Hectare: 70 hl

Vinification

Maceration at low temperature upon removal of grapes from the stalks and thermally-controlled alcoholic fermentation in steel containers

Bottling Details 12,50% Alcohol

Tasting

Straw- like yellow colour with green An intense fruity scent, containing hints of pear, peach and tropical fruits. A fresh and lasting taste, well balanced and with a good structure.

Awards



