

F FAMIGLIAFEBO



TREBBIANO D'ABRUZZO PARELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY: Trebbiano d'Abruzzo

AGEING: approximately 1 year in concrete tanks

ALCOHOL CONTENT: 12%

SERVING TEMPERATURE: 12/14°C

COLOUR: straw yellow

BOUQUET: toasty, citrus and mineral notes

PALATE: well-structured, supported by excellent freshness and pronounced minerality

FOOD PAIRING: white-sauce pasta dishes and raw seafood

VINEYARD LOCATION: Chieti

VINEYARD AGE: 40 years

TRAINING SYSTEM: Abruzzese pergola

PLANTING DENSITY: 1,600 vines per hectare

SOIL TYPE: Sandy soil

YIELD PER HECTARE: 80 quintals per hectare

HARVEST TIME: Second week of September

VINIFICATION: The grapes are hand-harvested into 20 kg crates, then destemmed, crushed, and pressed. Fermentation begins spontaneously in concrete tanks.