



MINUCCIO WHITE WINE

VINEYARD

Trebbiano

PRODUCTION AREA

Chieti

ELEVATION

330 m.a.s.l.

COLOR

Orange

PERCENTAGE

13%

CHARACTERISTICS

Pleasantly fruity, marked minerality, good freshness and persistence, long and complex finish.

WINE-PAIRING

Delicious as an aperitif, it goes well with fish dishes, cod, white meats and soups.

GROUND

Calcareous - clayey

VINEYARD

Guyot

GRAPE HARVEST

Beginning of September.
Manual harvesting with selection of bunches in the vineyard.

ALCOHOLIC-FERMENTATION

Cryomaceration 48 hours and maceration 48 hours with soft pressing. Fermentation spontaneous. Maceration in stainless steel at a temperature of 16-17°. End of fermentation batonnage 2 months. Unfiltered product.