**Trebbiano d’Abruzzo (Organic Grapes) DOC 2013**

**Wine Description**

Although the DOC rules for Trebbiano d'Abruzzo permit some of the highest yields in Italy (5.6 tons per acre), Valle Reale coaxes much less (4.4 tons per acre) from their Trebbiano vines for maximum concentration of aromas and flavors. Valle Reale's Trebbiano d'Abruzzo is the product of certified Organic grapes which undergo spontaneous fermentation that is carried out by indigenous yeasts. All of this helps to create a wine that is truly unique and reflective of its terroir.

**Tasting Notes**

Concentrated and elegant, Valle Reale's Trebbiano d'Abruzzo combines bright fruit with delicate aromas of white flowers and flint (an aroma encouraged by the old-fashioned pied-de-cuve technique).

**Food Pairing**

Pair this wine with grilled vegetables and rustic pasta courses like Spaghetti alla Carbonara as well as roasted poultry, sharp cheeses, and cured meats.

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**Vineyard & Production Info**

- **Vineyard name:** The Valle Reale Estate vineyards
- **Vineyard size:** 25 acres
- **Soil composition:** Calcareous, Clay, and Pebbly
- **Training method:** Spur-pruned Cordon
- **Elevation:** 990-1,485 feet
- **Vines/acre:** 2,680
- **Yield/acre:** 4.4 tons
- **Exposure:** Southeastern
- **Year vineyard planted:** 2002
- **Harvest time:** September
- **First vintage of this wine:** 2011
- **Bottles produced of this wine:** 50,000
- **Certified eco-friendly practices:** USDA Certified Organic Grapes

**Winemaking & Aging**

- **Varietal composition:** 100% Trebbiano d'Abruzzo
- **Fermentation container:** Stainless steel tanks
- **Length of alcoholic fermentation:** 30 days
- **Fermentation temperature:** 61-64 °F
- **Type of aging container:** Stainless steel tanks
- **Length of aging before bottling:** 2 months

**Analytical Data**

- **Alcohol:** 12.5 %
- **pH level:** 3.3
- **Residual sugar:** 3.0 g/L
- **Acidity:** 6.8 g/L
- **Dry extract:** 23.0 g/L