




# CITRA



## PRODUCER PROFILE

Winemaker: Davide Dias, Lino Olivastri  
Total acreage under vine: 14800  
Estate founded: 1973  
Winery production: 24,000,000 Bottles  
Region: Abruzzo  
Country: Italy



## Citra Trebbiano D'Abruzzo DOP 2017

### WINE DESCRIPTION

Codice Citra was founded in 1973 when 3,000 small family growers decided to unite to form a winery dedicated to quality. The property, with its 6,000 hectares—14,800 acres—covers the majority of the Chieti province. Since its foundation, Codice Citra has focused on cultivating the most important, indigenous grape varieties within the province of Chieti.

### ABOUT THE VINEYARD

These family owned properties, some with only 1 hectare, create a mosaic of small vineyards stretching north to south along the Adriatic coast and east to west from the sea to Majella Mountain. The range of climate and topography offers unparalleled quality and variety. Winemaking process from vineyard to bottle led by world-renowned enologist Riccardo Cotarella.

### WINE PRODUCTION

Light crushing and cold maceration of hand-harvested grapes. The must from the first press, separated by gravity, ferments at a controlled temperature in stainless steel tanks.

### TASTING NOTES

Soft, floral and pleasantly dry with crisp, fresh citrus flavors.

### FOOD PAIRING

Delicate with a savory appeal, this wine is excellent on its own as an aperitif or ideal with fish, white meat, or slightly seasoned cheeses.

### VINEYARD & PRODUCTION INFO

Soil composition:	Pebbly
Training method:	Abruzzo Trellis
Elevation:	300-1,100 feet
Vines/acre:	700
Harvest time:	September
First vintage of this wine:	1992
Bottles produced of this wine:	450,000

### WINEMAKING & AGING

Varietal composition:	100% Trebbiano
Length of alcoholic fermentation:	11-14 days
Fermentation temperature:	57-64 °F
Malolactic fermentation:	Full
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	4.7 g/L
Acidity:	5.6 g/L
Dry extract:	21.4 g/L



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