Madia

TREBBIANO D'ABRUZZO DOC

Result of a native vine from Abruzzo, Trebbiano d'Abruzzo is one of the most known wines from our region, being (second only to Montepulciano d'Abruzzo) the more requested outside our borders. For many years the vine was misunderstood by critics and confused with its Tuscan namesake, but during the latest years it has being re-evaluated as a wine purely expressive of our territory. In order to enhance at the best this cultivar, Torre Zambra decided to use the traditional training system of Abruzzo pergola, which offers shelter to the grapes from the burning summer sun giving them, at the same time, the ventilation and space necessary to grow luxuriant. The vineyards are located at about 130 metres above sea level, south exposed, and yields per hectare always kept under 140 quintals.

Clusters are selected accurately during the harvest in late September, and, when they reach the cellar, are soft-crushed and pressed at cold temperature, in order to keep all the perfumes coming from the vineyard; then they continue the fermentation in stainless steel tanks at controlled temperature and the wine matures in steel vats for about two months, followed by another month in the bottle.

Trebbiano d'Abruzzo "Madia" presents a typical clear straw yellow, with a good fragrance that perfectly reminds the characteristics of our territory: at the nose is fruity and clean, with small white flowers aromas and a touch of bitter almond scent. In the mouth is fresh and perfectly balanced, with citrus notes and exotic fruits; very enjoyable with a wide range of foods, easily drinkable for an everyday use.

Designation: DOC Trebbiano d'Abruzzo
Varietal: 100% Trebbiano d'Abruzzo
Training System: Abruzzo pergola
Yield per Hectare: 140 quintals
Harvest Period: third ten days of September
Vinification: soft crushing and pressing
Fermentation: in stainless steel tanks with temperature control
Ageing: in steel vats for 2 months, in bottle for 1 month
Cellarability: 2 years
Bottles: 750 ml - 375 ml