

# Colle Maggio

## TREBBIANO D'ABRUZZO DOC



Trebbiano d'Abruzzo "Colle Maggio" comes from a native heirloom vine that is the perfect example of how to exploit a terroir, a winemaking process whose mission is total quality. For many years the vine was misunderstood by critics and confused with the Tuscan cultivar, but Trebbiano d'Abruzzo now stands as one of the best expressions of the gentle Abruzzo hills.

Torre Zambra vines are at about 160 metres above sea level, with southward exposure, and yields never exceeding 120 quintals per hectare. The training system for achieving the best quality is the Abruzzo pergola.

Clusters are selected directly during harvest and collected in small wooden crates, packed with dry ice which brings about a rapid temperature drop and fixes aromas, priming grapes for vinification and subsequent maturation in stainless steel vats for about two months, followed by two months in the bottle.

Cold maceration and the soft crushing of the berries ensure to obtain a brilliant straw yellow wine, 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 mineral in the finale. The mouth recalls the freshness and an amazing structure, giving an harmonious and balanced wine. Trebbiano d'Abruzzo gives its best when paired with fish dishes, shellfish and white meat.

**Designation:** DOC Trebbiano d'Abruzzo

**Varietal:** 100% Trebbiano d'Abruzzo

**Training System:** Abruzzo pergola

**Yield per Hectare:** 120 quintals

**Harvest Period:** last ten days of September

**Vinification:** cold maceration; soft pressing of the skins

**Fermentation:** 20 days in stainless steel tanks at 14 - 16 °C

**Ageing:** on fine lees, in steel vats for 2 months and in bottle for 2 months

**Cellarability:** 2 years

**Bottles:** 750 ml

