

**MIGLIANICO**  
Trebiano d'Abruzzo  
Denominazione di Origine Protetta



### Soil and vine breeding

**Vineyards location:** Miglianico

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

**Altitude:** 200 metres o.s.l.

**Soil type:** clayey - loamy

**Layout and exposure:** hilly, West/North West-facing vineyards

**Vine age:** 15 - 18 years

**Implantation density:** 1.600 vine stocks / hectare

**Yield per hectare:** 14 tonnes

**Training system:** pergola of Abruzzo

### Vinification

**Grape harvest:** manual, around mid-September

**Maceration and Pressing:** the grapes are pressed very lightly, in the presence of the stalks, to facilitate the extraction exclusively of the free-run must.  
Decantation of cold must for 24 hours

**Fermentation temperature:** the fermentation is carried out at 16 - 17°C for about two weeks in steel containers

**Aging:** in stainless tank, at low temperature

### Chemical characteristics

**Alcohol content:** 12,00 % vol.

**Dry extract:** 20 gr./lt.

**Total acidity:** 6,00

**Ph:** 3,40

**Residual sugar:** 4 gr./lt.

### Organoleptic characteristics

**Colour:** straw yellow with greenish nuances

**Smell:** fine bouquet of fresh fruit, pleasant and persistent

**Taste:** the taste has a good consistency, persistent, refreshing on the palate thanks to a balanced acidity

### Service mode

**Temperature:** 10°C

**Pairings:** the perfect combination with appetizers and fish-based first courses, as well as with light first courses of the Mediterranean tradition