

ROCCA VENTOSA



TREBBIANO D'ABRUZZO DOP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Province of Pescara,
Teramo, Chieti

GRAPES Trebbiano d'Abruzzo 100%

HARVEST PERIOD September



VINIFICATION

VINIFICATION cryomaceration of the pressed
grapes, soft pressing, fermentation

at controlled temperature

MALOLACTIC FERMENTATION no

REFINEMENT in stainless steel tanks for 3 months



DESCRIPTION

COLOUR bright rosé with pink reflexes

FRAGRANCE fresh and fruity, with clear notes of
exotic fruits, elegant and delicate floral perfume
towards the end

TASTE medium bodied, good structured and full
flavoured with good persistence and balance; almond
after taste

ALCOHOL 12% vol



SERVING SUGGESTIONS

TEMPERATURE 12°C