

## Trebbiano d'Abruzzo DOC Aternum Talamonti

TALAMONTI

### The Producer:

Aternum is from the Trebbiano grape in Abruzzo. In the past it has often been overlooked as producing light and innocuous white wine. However, when in the hands of a winery such as Talamonti, a new winery, who are determined to create wines of quality and character then we can see the natural potential of this grape being realised.

### The Wine:

Grape(s): 100% Trebbiano d'Abruzzo  
Area: From vineyards near the village of Loreto Aprutino in the Pescara province of Abruzzo  
Av. age of the vines: Those trained on Cordone Speronato 25 years, those on Tendone 15 years.  
Vine density: Cordone 4,500, Tendone 2,500 vine per ha.  
Yield: Cordone 55hl/ha, Tendone 65hl/ha  
Training System: Tendone and Cordone Speronato  
Harvest: Mid September  
Vinification: There is a 10-12 day fermentation in stainless steel vats and French oak barriques at 16-18°C after a 10-12 hour maceration. There is a malolactic fermentation 30% in French oak barriques.  
Ageing: Aged for 7 months in French oak barrels."

### Tasting Notes:

- Ripe pear, citrus fruit and orange blossom on the nose with a light honey note. Medium bodied with a good balance and a fresh mineral finish.
- The trebbiano grape from the Abruzzo region on Italy's Adriatic coast is often much under-rated, but when created with care and attention in both the vineyard and winery and given a touch of oak ageing it shows what it is capable of. Ripe pear, citrus fruit and orange blossom on the nose with a light honey note. Medium bodied with a good balance and a fresh mineral finish.

Code: 2056  
ABV: 12,5%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Natural Cork

