

Trebbiano d'Abruzzo DOC Trebi - Talamonti

TALAMONTI

The Producer:

Talamonti is a private winery started in 2001 to exploit the unrealised potential of the Abruzzo region and is based in the north of the region. The Trebbiano d'Abruzzo grape is one of a number of varieties using the name Trebbiano, but does not appear to be related to any of them. Although usually a simple wine it can, nonetheless, be one of character, when well made.

The Wine:

Grape(s): 100% Trebbiano d'Abruzzo
Area: From vineyards near the village of Loreto Aprutino in the province of Pescara in Abruzzo
Av. age of the vines: 15-20 years
Vine density: 2,500 vines per ha.
Yield: 75hl/ha
Training System: Pergola Abruzzese
Harvest: First week in September
Vinification: There is a 10-12 day fermentation in stainless steel vats at 18-20°C after a 4-5 hour maceration at 10-12°C.
Ageing: Kept for 3 months in stainless steel vats.

Tasting Notes:

- On the nose a distinct touch of apples and peaches and followed by a firm ripe flavour on the palate and a crisp finish.
- The Trebbiano grape when handled with attention in the vineyard and care in the winery can produce excellent dry white of simplicity and elegance. New winery Talamonti is realising its potential with such wines. On the nose a distinct touch of apples and peaches and followed by a firm ripe flavour on the palate and a crisp finish.

Code: 2054
ABV: 13%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

