

Lume

Trebbiano d'Abruzzo
Denominazione di origine controllata

Trebbiano is one of the world's most popular grapes and accounts for a third of all white wine in Italy. Also known as Ugni blanc, the French prefer it for Cognac production. In our region, Trebbiano d'Abruzzo can lead to producing one of Italy's most surprising white wines when vinified in hyper-reduction. A bright and refreshing white wine bursting of apples, peaches and citrus notes.

Variety

Trebbiano Abruzzese 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino/Collecorvino

Age of the vineyard: 8-17 years

Altitude: 300 metres above sea level

Yield per hectare: 14.000 Kg/ha

Vineyard size: 7 ha

Growing system: Overhead trellis

Exposure: South-east

Technical data

Alcohol: 12% vol. / **pH:** 3.40

Total acidity: 5.8 g/L

Residual sugar: 4.5 g/L

 **Ageing potential** 2 years

Recommended pairings

 Seafood-based dishes, sashimi, summer salads.

Soil structure

Highly calcareous.
41% sand, 28% silt, 31% clay.

Processes

Subsoiling between rows. Inter-row
grassing with a mixture of grasses and
legumes. Eco-compatible farming
methods.

Production 90.000 bottles

Grape production is 14.000 kg and 98
hectolitres per hectare, 8.750 grammes per
plant, with 1 plant giving 8 bottles.

 **Serving temperature** 10°C

