

# 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/Collecchio

**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

## 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.

## Ageing potential 2 years

## Serving temperature 10°C

## Recommended pairings

 Seafood-based dishes, sashimi, summer salads.

