

“Madonnella”

TREBBIANO D’ABRUZZO D.O.C.

Vintage: 2014

Production area: the vineyards are placed at 450 AMSL in Capestrano, at the foot of Gran Sasso and Monti della Laga mountains. It extends itself over the eastern side of the valley (south-west facing) from a fresh and pure water which is considered to be the Tirino source. The grape yield is of 5200 grapevines per hectare which correspond to 90-100 quintals. This uncontaminated place is characterized by high brightness, low humidity and frequent breezes. Temperature range between night and day can reach a difference of 20°C, leading to a well balanced and complete maturation with a consequent great development of aromas. Thanks to its high capacity of drinking, the rocky soil is always accessible even after the rain. The aforesaid features facilitate the natural health of the grape, the reason why this territory could be considered suitable for a low impact viticulture (Capestrano is a distinctive “terroir” that has been recently exploited, even considering the global warming issue and its negative impact on this area). History tells us that the first human settlement on the Tirino stream date back to the V century A.C. during the ancient Saracens invasions. The finding of Capestrano warrior, one of the most famous Picent sculptures, is a symbol of the numerous battles occurred in this site.

Wine history: the presence of Trebbiano grapes in Middle Italy can be traced back to the Roman age. The famous writer Plinio described a “trebulanum wine” deriving from the noun “trebula” which means “farm”. “Trebbiano” denotes a local and home-made white wine produced in the various farms and drunk by the farmers. Today a large number of grape varieties have the same name, and in L’Aquila area the most cultivated wines were not only the Trebbiano but also the “campese” or “campolese”. These wines represent the most important and widespread white wine classification in Abruzzo, whose disciplinary of production has been changed too many times in order to satisfy the consumers needs that are always more interested to the quality. Finally we have obtained distinctive products by improving several viticultural and winemaking procedures. Trebbiano d’Abruzzo has a good size bunch with one or two wings often pronounced, a medium and small green berry and a good resistance to the main bad weather.

Organoleptic features: it’s a bright straw yellow wine with a bouquet which smells of citrus, yellow fruits and fine nuances of broom and wild flowers. A penetrating minerality gives to the wine a slight pungency with a touch of salty pleasure, vivacity and elegance. Its clean freshness and acidity are mixed up with a good structure and persistence, great roundness and an almond final. Its rich personality lets it a slow ageing which allows us to appreciate this wine during its evolution. Madonnella gives value to the Trebbiano d’Abruzzo always seen as a table wine with no great expectations and deriving from a simple grape. In spite of this opinion, a Trebbiano of great energy and vigor stands itself from the underground and the stones of Capestrano, sure of itself and capable of strong emotions.

Time of vintage: from 10th to 20th September.

Vinification and successive ageing: cryomaceration at 6°C for 24 hours. Fermentation occurs in steel tanks by using selected yeasts at a controlled temperature. It ages 6 months on its fine lees and then 12 months in the bottle.

How to serve it: it needs to rest at least 10 days after its arrive. It should be served at a temperature of 8-10°C.

Gastronomic matching: seafood entrées, baked and grilled fish, fish soups, boiled or roasted white meat, pasta with vegetables, vegetable soups, white risotto, egg dishes, fresh cheeses.

How to store the bottle: the bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15-18°C and a humidity of 60-80%.

Analytical data:

alcoholic garde :	13,00% Vol.
residual sugar:	2,70 gr/l
total acidity:	6,50 gr/l
Ph	3,30 gr/l
Extract	24,60 gr/l