

Testarossa

Bianco Terre Aquilante Igt

Vintage: 2013

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: this wine is obtained from Trebbiano d’Abruzzo and Pecorino grapes which are softly pressed. The must is settled and clarified at a low temperature and then it ferments in small oak barrels of 225 and 550 litres where it ages for 12 months after the vintage.

Organoleptic features: it’s a bright golden yellow wine. Its intense bouquet smells of dried white flowers and dried fruits, sage, vanilla and curry. A nuance of fume is mixed up with the aroma of butter which returns to the palate with a full sensation of roundness, softness and a long persistence. Elegant and harmonious, fresh and complex, it can be appreciated after several years.

Time of vintage: first decade of September.

Vinification: white vinification with cryomaceration at 4°C for 18/24 hours, precrushing and soft pressing. The successive refrigeration of the must promotes the decantation and consequent elimination of suspended matter. No malolactic fermentation.

Ageing: 12 months in the barrel, then 6 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 10-12°C.

Gastronomic matching: it is recommended with structured and perfumed dishes such as fish cooked with aromatic herbs, spiced courses, white meat, herbal and seasoned 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 grade:	14,30 % Vol.
residual sugar:	2,5 g/l
pH	3,50 g/l
total acidity:	5,90g/l
extract	26,15 g/l

