

## “Zarachè”

### TREBBIANO D’ABRUZZO D.O.C.

#### **Vintage: 2015**

**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 wine is obtained from Trebbiano d’Abruzzo and Cocciola grapes coming from high hill vineyards. Grape yield is of 110 quintals per hectare.

**Organoleptic features:** it’s a bright straw yellow wine which smells of fresh and ripe fruits and white flowers; acid, persistent with a delicate almond aftertaste enhanced by its sparkling side.

**Time of vintage:** first decade of September.

**Vinification:** white vinification with a cryomaceration at 6°C and soft pressing of the grapes. Fermentation occurs in steel tanks at a low temperature.

**Ageing:** 2 months on its fine lees in steel tanks, then 3 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:** it is recommended with vegetable courses, sea food and baked or grilled fish.

**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 : | 13,05% Vol.  |
| residual sugar:   | 2,90 gr/lit  |
| total acidity:    | 5,45 gr/lit  |
| extract           | 20,75 gr/lit |

