



Italy

Abruzzo

TERRE DI CHIETI



Denomination:	Terre di Chieti IGT
Grapes:	Trebbiano and Malvasia
First year of production:	2002
Area:	Abruzzo

the vineyard

Soil type:	clayey
Altimetry and exposure:	200 mt a.s.l. - south exposure
Vineyards age:	18 years
Yield:	200 q/ha
Breeding system:	tendone
Harvest:	hand picking

the cellar

Vinification:	in white
Volume:	11,5 % vol.
Sugar:	5 g/l

the tasting

Colour:	straw yellow
Flavour:	almond, exotic fruits, melon, banana
Taste:	dry and fruity, fresh and pretty structured

the service

Food pairing:	ideal with consommès, soups, herb flavored dishes and light fish dishes. Best with... les Omelettes!
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