

# TREBBI 2017

EN

IGP TERRE SICILIANE

## AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Trebbiano 100%
Altitude	· 600 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Gobelet
Plant density	· 3000 vines/ha
Yield	· 50 q
Harvest period	· 11 <sup>o</sup> decade of September
Harvest method	· By hand

## OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, fermentation at controlled temperature with indigenous yeasts and short maceration on the skins. Soft pressing and fermentation in steel.
Aging	· In steel for 4-6 months on noble lees.
Aging in bottle	· 4 months

## ANALYTICAL DATA

Total acidity	· 5,8 g/l
pH	· 3,10
Alcohol	· 11% vol.
Dry extract	· 24 g/l

## ORGANOLEPTIC PROPERTIES

COLOUR	· Straw yellow color.
AROMA	· Delicate scents of floral notes and broom flower.
TASTE	· Fresh and balanced, with distinctive acidity that increases longevity.
SERVING TEMP.	· 10-12°C

