



DON BOSCO
TREBBIANO D'ABRUZZO
SUPERIORE
Denominazione di Origine Protetta

Typology:	White
Classification:	D.O.P.
Region:	Abruzzo
Grape:	Trebbiano 100%
Growing system:	Curge curtain
Soil:	Plebby and calcareous
Yield per hectare:	80 Q/He
Harvest:	Middle of September
Wine-making:	Crio-maceration of the skins in steel and fermentation at cold controlled temperature
Filtering:	Unfined - Unfiltered
Aging in bottle:	Some months
Alcohol content:	13.50% - 14,00% Vol.
Colour:	Intense straw yellow
Bouquet:	Scents of white flowers, apple, plum and almond.
Taste:	Fresh and well balanced, backtaste of almond
Serving Temperature:	10 - 12° C
Gastronomical Joinings:	Pasta, risotto, fresh cheeses, raw fish and fish meals.

