

Testarossa Trebbiano

Appellation: *Trebbiano d'Abruzzo Superiore D.O.P.*

Grapes: *Trebbiano (100%)*

Production area: *Capestrano 550 m AMSL
(National Park area)*

Soil type: *Pebbly*

Training system: *Row*

Farming system: *Sustainable integrated agriculture*

Vineyard density: *5200 grapevine per hectare*

Yield per hectare: *10 000 kg*

Harvesting: *Manual*

Time of harvest: *First decade of September*

Fermentation: *90% In stainless steel vat at 14° - 16° C
10% barriques at 18° - 20° C*

Malolactic fermentation: *No*

Ageing:
6 months in stainless steel vat

Average analytical data:

- Alcoholic strenght	13,50 - 14,00 % v./v.
- Sugar	0,20 - 0,50 g/l
- pH	3,20 - 3,30
- Total acidity	6,00 - 7,00 g/l
- Volatile acidity	0,30 - 0,40 g/l

