



**COLLE CORVIANO**  
LORETO APRUTINO

## TREBBIANO D'ABRUZZO DOC



### SENSORY PROFILE

Color: pale straw with light green hues.

Fragrance: bouquet of ripe apples and peaches.

Taste: refreshing ripe apple and peach notes end with a gentle acidity.



### GRAPE VARIETY

Trebbiano Abruzzese 100%



### AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino, in the Trebbiano d'Abruzzo DOC area, 300 meters above sea level.



### VINIFICATION

Following a careful selection of the grapes in early September, the grape stalks are removed and a short cold maceration of the crushed grapes in stainless steel is applied. Subsequently, a soft pressing takes place followed by alcoholic fermentation with select yeast for 10 days to preserve the natural 100% Trebbiano d'Abruzzo fruit and inimitable freshness of the wine.



### ALCOHOL

12% vol.



### SERVING TEMPERATURE

10°C



### AVAILABLE FORMAT

750 ml



### RECOMMENDED PAIRINGS

Perfect as an aperitif and well suited for shellfish and seafood in general.

