

# Trebbiano Puglia IGP

*Il Feudo*<sup>®</sup>



## Still White Wine

A wine well-suited for seafood appetizers, excellent as a base for cocktails, and pairs perfectly with vegetable-based pasta sauces, fish dishes, white meats, and fresh cheeses.

Trebbiano / IGT Puglia:

**ORIGIN:** Puglia, in the provinces of Foggia, Bari, and Barletta.

**VINE VARIETY:** Primarily Trebbiano with a small portion of Chardonnay

**SOIL:** Medium-textured located around the 40° parallel north.

**GRAPE CULTIVATION:** Espalier and pergola systems

**HARVEST:** Mechanical

**VINIFICATION:** Gentle pressing with a pneumatic press and temperature-controlled fermentation using selected yeasts.

**AGING:** Aged in stainless steel tanks. During the aging process, the wine is subjected to numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11%vol

**COLOR:** Straw yellow with greenish highlights.

**NOSE:** Delicate, with aromas of dried fruit and hay, finishing with a hint of Mediterranean scrub.

**TASTE:** Pleasantly tart, savory, with freshness highlighted by its effervescence.

**INTERNATIONAL PAIRINGS:** Sea bass with peppers – Kenya, Sushi – Japan

**SERVING TEMPERATURE:** 8 – 10°C

**CURIOSITY:** Trebbiano is one of the most widespread grape families in Italy and is included in several DOC designations.