Trebbiano Puglia IGP

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.