

PIANORO TREBBIANO D'ABRUZZO



100% Trebbiano. From the Abruzzo mountains. Straw yellow color. Aromas of fresh green apples and citrus fruits. Dry and aromatic with a fresh, balanced acidity. Ideal for fish dishes or as a well-cooled aperitif. Try with a dash of Campari!

Dario Bove is the third generation of his family to head the Cantine Bove winery, which was founded in Abruzzo in 1930. Abruzzo has an incredible number of protected wildlife areas which are authentic natural treasures. It is in this context of rural wisdom and eternal harmony with the earth, that the vineyards have been able to express themselves in an endless series of terroir, to offer wines of such character and international recognition as Montepulciano and Trebbiano d'Abruzzo. Through the generations they have learned how to work in harmony with their land and earned the trust of their local vigneron partners. Nothing would have been possible without the mutual trust and respect between their family and the winemakers from Abruzzo, the great interpreters of the territory and faithful executors of the winemaker's needs, in terms of quality and the most natural methods possible. Thanks to them, it was also possible to protect and regain lost grape varieties, which were almost extinct. Cantine Bove makes honest wine that offers real pleasure and a sense of place.

An important element of Cantine Bove production is to always keep the delicate & changing balance between the concept of local & popular wine in order to be in step with the times—a concept of wine that never abandons the idea of great enjoyment and modernity.

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Tasting Note:

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Shelf Talker:



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