

VALLEVÒ TREBBIANO D'ABRUZZO



100% Trebbiano. Pale straw in color, with aromas of almond, citrus and a hint of herbs. It is bone dry and finishes with a very attractive hint of apple-skin. This is a knockout everyday bottle of white wine, flavorful enough to stand up to a range of dishes but bright enough to make a good dry aperitif.

From the Trebbiano D'Abruzzo DOC in Abruzzo, Italy. The vineyard is 150m in altitude, northerly facing, with clay soil. The vines were planted in 2006.

Controlled low temperature fermentation in stainless steel with selected yeasts Aged 5 months in stainless steel, on the lees. Fined and filtered, no cold stabilization.

Vallevo is a small co-operative winery in the Abruzzo region, near Chieti. Helmed by Gianni Pasquale, the wines of Vallevo are exactly right for everyday – flavorful, honest, well-made, and at a perfect price.

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Tasting Note:

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100% Trebbiano. Aromas of almond, citrus & a hint of herbs; bone dry; finishes with a very attractive hint of apple-skin; a knockout everyday bottle; flavorful & bright.

Shelf Talker:



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