



PICCOLO GOCCIO TREBBIANO D'ABRUZZO

100% Trebbiano. Fresh and zippy aromas, showcasing green apple, citrus peel and white fruit, intertwined with delicate hints of fresh herbs and wild white flowers. Clean, dry and light-bodied.

It is defined by sharp green-apple acidity, pear skin and crisp grapefruit flavors layered over a chalky, mineral core. The finish is crisp, refreshing and persistent, closing out with a characteristic bitter almond skin nuance that anchors its Abruzzese identity. Organic.

Organically grown grapes sourced from hillsides near Chieti in the Abruzzo region of Central Italy. The vineyard is at 150 meters above sea level, with northern exposure. The soil is clay. 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.

Since 1994, California-based importer Oliver McCrum has specialized in transparent Italian wines that prioritize varietal purity and fresh acidity over oak influence. His *Piccolo Goccio* (little sip) project is a curated series of high-quality, accessible table wines, designed for casual, everyday enjoyment. By collaborating with established artisanal estates across Italy (often long-term partners) McCrum bottles site-specific cuvées that emphasize both quaffability and sustainability, utilizing eco-friendly practices like lightweight glass and capsule-free packaging.

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Tasting Note:

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100% Trebbiano. Fresh aromas of green apple, citrus peel, white fruit, fresh herbs & wild white flowers; clean, dry & light-bodied; sharp green-apple acidity, pear skin & crisp grapefruit flavors; chalky, mineral core; crisp, refreshing, persistent finish with bitter almond skin. Organic.

Shelf Talker:

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