



VALLE REALE



PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Emmanuel Merlo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 30,000 Bottles
Region: Abruzzo
Country: Italy

Valle Reale Trebbiano d'Abruzzo 2016

WINE DESCRIPTION

Although the DOC rules for Trebbiano d'Abruzzo permit some of the highest yields in Italy (5.6 tons per acre), Valle Reale coaxes much less (4.4 tons per acre) from their Trebbiano vines for maximum concentration of aromas and flavors. Valle Reale's Trebbiano d'Abruzzo is the product of certified Organic grapes which undergo spontaneous fermentation that is carried out by indigenous yeasts. All of this helps to create a wine that is truly unique and reflective of its terroir.

TASTING NOTES

Concentrated and elegant, Valle Reale's Trebbiano d'Abruzzo combines bright fruit with delicate aromas of white flowers and flint (an aroma encouraged by the old-fashioned pied-de-cuve technique).

FOOD PAIRING

Pair this wine with grilled vegetables and rustic pasta courses like Spaghetti alla Carbonara as well as roasted poultry, sharp cheeses, and cured meats.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Trebbiano d'Abruzzo DOC
Vineyard name:	Popoli, Capestrano
Vineyard size:	25
Soil composition:	Calcareous, Clay, and Pebbly
Training method:	Spur-pruned Cordon
Elevation:	990-1,485 feet
Vines/acre:	2,680
Yield/acre:	4.4 tons
Exposure:	Southeastern
Year vineyard planted:	2002
Harvest time:	September
First vintage of this wine:	2011
Bottles produced of this wine:	30,000
Certified Eco-Friendly Practices:	USDA Certified Organic Grapes
Certified Organizations:	USDA

WINEMAKING & AGING

Varietal composition:	100% Trebbiano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	30 days
Fermentation temperature:	61-64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.3
Residual sugar:	1 g/L
Acidity:	5.6 g/L
Dry extract:	20.4 g/L