

CHIUSA GRANDE TREBBIANO D'ABRUZZO

Vintage: 2008
Appellation: Abruzzo DOC, Italy
Varietal: 100% Trebbiano
Alcohol: 11.5%
pH: 3.38
Residual Sugar: 1.8 g/L
Sulfites: 68 ppm
Winemaker: Franco d'Eusanio

Certificate: Grapes and facilities have been certified by USDA Accredited ICEA— Istituto per la Certificazione Etica ed Ambientale (Italy) and are compliant with the National Organic Program of the U.S. Department of Agriculture.

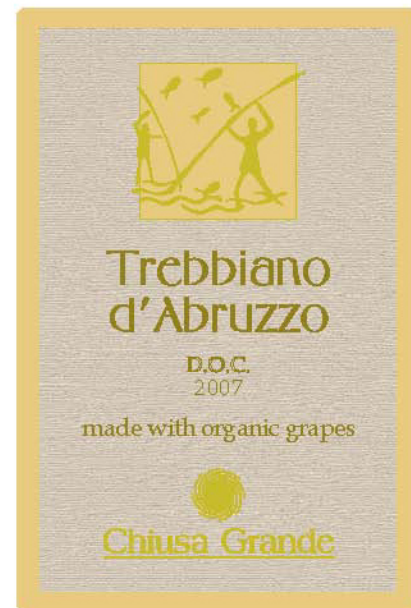


Appellation: Necciano P.E.

Maturation: Stainless Steel

Winemaking: The grapes are selected, destemmed and gently pressed. Fermentation is carried out in temperature controlled tanks at 15 ° C. In order to keep its flavor and freshness, the wine is quickly raked. The wine is stabilized and filtered before bottling.

Notes: Golden in color with soft aromatic notes of flowers and alfalfa. Golden apple notes, citrus and ripe stone fruit flavors, with a light almond note on the finish. Very fresh and moderately light in body, pairs well with soft shell crab, gazpacho or grilled scallops marinate in garlic butter.



VEGAN AND MADE WITH ORGANIC GRAPES

ORGANIC VINTNERS
YOUR ORGANIC WINE SPECIALIST; 800-216-3898