

TREBBIANO D'ABRUZZO - ORGANIC

ORGANIC VEGAN

Abruzzo, Italy

Amoterra

Method & Production

The harvesting period of the Trebbiano starts from the second week of September. As soon as the grapes arrive in the cellar they are crushed and de-stemmed, then softly pressed. Cold maceration for 24 hours at 8 degrees. Fermentation takes place at a controlled temperature in stainless steel for about 10-15 days.

Tasting Notes

Amoterra means to 'love the land', this is our ethos. Organic Italian wines of typicity and value, making sustainable produce more accessible. Bright and expressive floral aromas follow through on the palate which is concentrated and vibrant with juicy apricot, green apple and pear fruit, and mineral notes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
AT0125	Trebbiano d'Abruzzo - Organic		2025	12.5%	Cork	6x0.75lt	Yes	No	Yes	No