

# TREBIANEL

bianco ritrovato



Trebianèl wine is the old taste becoming new. Born centuries ago around the town of Rivoli, it has the characteristics of traditional white wines: light and refreshing. For this reason it has a lower alcohol content, higher acidity and is easy to drink, which makes it an excellent wine for hot summer evenings.

**Variety:**

Trebianèl 100%

**Vineyard:**

Pesina, Town of Caprino, Verona;

Vineyard obtained from the old local Trebianèl clones (Trebianèl of Gaium); Planting year: 2018; Double pergola.

**Vinification and maturation:**

Manual grape harvest in bins, de-stemming and pressing. After static clarification, fermentation begins at a controlled temperature of 15 ° C, at the end of which the wine is decanted to separate the coarse lees. From here begins the period of aging on the yeasts with batonnage every 10-12 days, then filtration and bottling.

**Wine description:**

It's an old-fashioned white wine.

The aromas of green fruit, pear, apple and hay predominate.

In the mouth a nice acidity that leaves a dry and balanced flavor.

**Main analytical data:**

Alcohol: 12%

Residual sugars: 0,8 g/l

Total acidity: 6,4 g/l

Total sulphur dioxide: 81 mg/l

**Bottle production:**

1000 per years

**Packaging:**

Bottles of 750 ml in box of 6