



Certified Organic Grapes
Vegan Practicing.

MONTIPAGANO

Trebbiano d'Abruzzo DOC

Grape Variety

Trebbiano 100%

First Year of Production

2003

Area of Production

Roseto degli Abruzzi

Trebbiano is surely the most widely-cultivated white variety in the Abruzzo region and in central Italy generally due to its great adaptability to the most diverse soils and climate conditions. It has often been underestimated, but with this varietal it's possible to produce very interesting wines. With our Montipagano Trebbiano we want to express a wine with a great drinkability and pleasantness, without losing its structure and personality.

Montipagano is Umani Ronchi's organic Trebbiano d'Abruzzo DOC.

GENERAL CHARACTERISTICS

Vineyard

The vines are 6-30 years old and are trained using long pruning systems (guyot, capovolto). The soils generally tend toward clay loam.

Harvest

The harvest is carried out by hand and normally takes place in the period from the middle to the end of September.

Vinification

After gentle pressing, the prime must undergoes cold static decantation. The alcoholic fermentation takes place in steel tanks with the temperature maintained at 14-16°C (57-61°F) for about 8-10 days. A short aging period of about three months in steel tanks is followed by sterile cold bottling.

TASTING SUGGESTION

Serving Glass

Tulip-shaped goblet, with the top edge very slightly flaring, light and elegant in shape, which allows the aromas to be concentrated towards the nose. This is the best way to capture the delicate and fruity bouquet of young wines.

Tasting Notes

A snappy, light- to medium-bodied white, offering a creamy mix of crunchy yellow pear and Meyer lemon peel flavors, revealing a touch of warm spice on the finish.

Pairings

Ideal with first courses with delicate sea flavors, grilled fish, shellfish soup.

Ideal Serving Temperature

8-10°C (46-50°F)