



LA SOLAGNA
A B R U Z Z O

SCHEMA TECNICA

HALOS

TREBBIANO D'ABRUZZO DOC
ORGANIC

GRAPES: Trebbiano of ancient selections coming from an old vineyard cultivated in the territory of the municipality of Nocciano, according to the principles of organic farming.

VINTAGE: Harvesting takes place in the third week of September in relation to the complete organic ripening of the grapes, as assessed by measuring the sugar content, pH and total acidity.
The grapes are harvested manually, respecting their integrity and the organoleptic characteristics that will be expressed in the future wine.

WINEMAKING: Vinification takes place in accordance with tradition by applying the modern principles of white wine making. After the selection of the best grapes, destemming and a short skin maceration is carried out, i. e. the skins come into contact with the must at a T° of about 15-18°C for about 8-10 hours. This favours the fractional extraction of the noble components of the skins that will determine the personality of the future wine. Subsequently, a soft pressing is carried out and the must is chilled to a T° of about 8-10°C and decanted for about 10-12 hours. The resulting limpid must is fortified with selected yeasts and fermented at a temperature of 16-18°C.
The wine obtained is stored in steel tanks on the fine lees for about 3 months. After this period, the wine is racked and stored in steel tanks at a temperature of about 12°C, which allows the wine to maintain its aromatic and freshness characteristics until the moment of stabilisation and bottling.
In all the phases of winemaking in order to guarantee and protect the genuineness and wholesomeness of the product, the rules laid down in the regulations for the production of organic wines are respected.

ORGANOLEPTIC PECULIARITIES:

COLOUR: straw yellow slightly loaded

BOUQUET: a fragrance of considerable complexity, fresh and intense, with distinct sensations of ripe exotic fruit.

TASTE: harmonious and soft taste of great roundness and excellent fullness, full body and persistence.

FOOD PARING: for its organoleptic characteristics it is ideal to accompany seafood appetizers, light first courses and dishes based on fish and lean cheeses; excellent as an aperitif.

SERVICE: Serve at a temperature of about 10-12°C, uncork the bottle just before consumption.

PRESERVATION Preserve the bottle in a fresh place at 8-10°C with the bottle lying down.

ALCOHOL 12,50% Vol.

