



CANTINE MUCCI

“Valentino” - Trebbiano d’Abruzzo

Denominazione d’origine Controllata

Production Zone: Municipality of Torino di Sangro (CH), Uomoli district, altitude 200meters a.s.l.; a dark, plains terrain of medium blend.

Place of production and bottling: Vallone di Nanni district, Torino di Sangro (CH) Abruzzo Italia.

Type of Grape: 100% Trebbiano.

Cultivation System: 2.50 x 2.50 meter canopies with shoot renewal.

Harvest Period: from September 25 to 30

Sugar Content: 20,5° Brix

Crushing: destemming and crushing with low speed horizontal grape crusher. Slight contact with the peels under controlled temperature.

Pressing: horizontal pneumatic press with closed stainless steel cage.

Must Clarification: Precipitation of the solid ones in suspension at 12°C for 10 hours followed by racking of limpid must.

Fermentation: addition of selected yeast cultures, fermentation temperature 15°C;

duration of fermentation 10 days, of which 2 days at 18° C; after fermentation, racking or sulphur treatment.

Malolactic Fermentation: not done.

Ageing: in stainless steel tanks protected by inert gas, clarification and bottling.

Analytical Data: alcohol 12.5%: total acidity 6.00; pH 3.40.

Sensory Evaluation: straw yellow colour with green nuances and a characteristically intense fruity aroma of tropical fruit and Golden Delicious apples, light, fresh and harmonious.

Table Companions: delicate hors d’oeuvres, with fish and vegetable-based dishes, served at 8°C is suitable for mussels with parsley, shellfish kebabs, seas snails, spaghetti with squid, spaghetti with cockles, stuffed squid, sole in white wine sauce.

Wine Grower: Nicola Mucci,

Wine makers: Valentino Mucci, Leo Cantarini.

Export manager: Aurelia Mucci, Maurizio Lattanzio.



Bottle: 0,750 ml
box: 12 bottles