

Villa Medoro

*Chimera Trebbiano d'Abruzzo DOC*



This is a single vineyard Trebbiano d'Abruzzo. Vinification includes cryomaceration on the skins for 10 hours at 5C with fermentation in stainless tanks at a temperature of 14-16C. No malolactic fermentation and refinement takes place in the bottle before release.

Grape varieties : 100% Trebbiano d'Abruzzo

Altitude : 200m ASL

Vineyard age : 15 years old

Exposure : East/Northeast

Soil : Clay and Limestone

Alcohol : 13%

Tasting notes :

Straw yellow color with hints of light green. An intense and persistent nose of citrus, light almond, tropical fruit and balsamic notes. On the palate the wine is fresh with mineral and citrus accents and again the balsamic and almond notes.

Press Notes

The Wine Advocate

2011

90 points

