

## Spinalba – White IGT Terre di Chieti



This wine is characterized by a young, fresh, and fragrant style. It expresses freshness and richness with its range of scents, from citrus – grapefruits, lime, green apple, and mandarin flowers – to white fruits and flowers – white peach, melon, sambuca, and magnolia. In taste it presents itself as crisp and pleasant, with a mineral-like quality.

Grapes: 80% Trebbiano, 20% Sauvignon

Origin of the Grapes: The grapes are cultivated in Fossacesia where the cool nights and warm days foster the production of grapes that possess a very fine aromatic profile.

Trebbiano: The soil is a medium clayish ground, using a pergola cultivation technique. The grapes are picked at the end of August. After destemming, the grapes are pressed softly. The must is decanted cold, and the fermentation is conducted to 16° C by adding selected yeasts. Maturation occurs in stainless steel for about 6 months.

Sauvignon Blanc: The soil is clayish, using the spalier cultivation technique. The grapes are picked in the middle of August. After destemming, the grapes are macerated and pressed for 12 hours at 10°C. A soft press follows, and fermentation is conducted to 14°C by adding selected yeasts. Maturation occurs for 6 months in stainless steel.

Serving Temperature: 12°C

Pairings: It is ideal as a starter, but it also combines nicely with crustaceans, raw fish, light first dishes, and aged cheese.