

Marina Cvetic

TREBBIANO D'ABRUZZO DOC RISERVA

A symbol of Abruzzo's noble winemaking tradition, Trebbiano d'Abruzzo finds aging in French oak barrels the ideal training ground for developing personality and character. The vineyards are located in three municipalities in the province of Chieti, in production areas with unique characteristics: in Bucchianico, at the foot of majestic gullies; in San Martino sulla Marrucina, where the vines are perfectly integrated into the wooded environment; and in Ripa Teatina, where the soil is rich in skeleton and fluvial deposits. Grapes of great balance and concentration are obtained from these vineyards, thanks to high planting density and manual harvesting and temperature-controlled maceration.

Information Sheet

First Name: Marina Cvetic Trebbiano d'Abruzzo DOC Riserva

Grapes: Trebbiano d'Abruzzo 100%

First year of production: 1991

Production area and vineyard altitude: Bucchianico – San Martino sulla Marrucina – Ripa Teatina (Chieti)

Yield per hectare: 80 Q.li

Training system: Guyot e Pergola (canopy)

Vinification: cryomaceration in pressing for 12 hours and fermentation in French oak barrique. It ages on its lees for the whole period with frequent batonnage, followed by aging in bottle.

