

STELLA



PRODUCER PROFILE

Winemaker: Danilo Chini
Estate founded: 1986
Winery production: 850,000 Bottles
Region: Abruzzo
Country: Italy



Trebbiano d'Abruzzo DOC 2013

WINE DESCRIPTION

Made from 50% Trebbiano d'Abruzzo and 50% Trebbiano Toscano grapes from vineyards near the windy Adriatic coast of Abruzzo, the wine is fermented under temperature-controlled conditions in stainless steel tanks. It is released on the market in the spring following the harvest.

TASTING NOTES

Straw-yellow in color with delicate aromas of green apple and flowers, Stella Trebbiano d'Abruzzo is smooth, dry, versatile, and always refreshing.

FOOD PAIRING

Excellent with fish antipasti, pasta with clams, fish-based soups, and other light fares.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards
Vineyard size:	37 acres
Soil composition:	Clay
Training method:	Pergola/ Arbor-trained
Elevation:	900 feet
Vines/ acre:	1,000
Yield/ acre:	5.6 tons
Exposure:	Various
Year vineyard planted:	1995
Harvest time:	September
First vintage of this wine:	1998
Bottles produced of this wine:	3,600

WINEMAKING & AGING

Varietal composition:	50% Trebbiano d'Abruzzo and 50% Trebbiano Toscano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	57-60 °F
Age of aging container:	New

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	2.5 g/ L
Acidity:	6.0 g/ L
Dry extract:	21.0 g/ L