

92 JAMES SUCKLING



TREBBIANO DI CAPEZZANA I.G.T.

VINTAGE: 2019

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 6.106 0,75 L and 43 1,5 L

FIRST VINTAGE: 2000

ELEVATION AND SUN EXPOSURE: East; 100 to 150 m s.l.m.

VARIETAL: Trebbiano selection

SOIL: Complex, with alberese and galestro clay schist

HARVEST: First half of October

MATURATION: French oak barriques

MATURATION: Barrique for 5 months

AGING: In bottle for 6 months

ALCOHOL CONTENT: 13%

SERVING TEMPERATURE: Serve between 12° - 14° C

FOOD PAIRING: Recommended with white meats and shellfish

TASTING NOTES:

COLOUR: Yellow amber with green nuances

NOSE: Almond, yellow flowers and vanilla

PALATE: Intense, aromatic, with soft tannins, well balanced with long and persistent finish.