



TREBBIANO DI CAPEZZANA **I.G.T.**

VINTAGE: 2022

PRODUCTION AREA: Carmignano (PO)

BOTTLES: 7.950 0,75 L and 50 1,5 L

FIRST VINTAGE: 2000

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

VARIETAL: Trebbiano (Massale selection)

SOIL: Chaotic complex, with alberese and galestro clay schist

HARVEST: First half of October

VINIFICATION: the alcoholic fermentation occurs for 50% of the must in stainless steel tanks at 18°C and 50% in barriques and tonneaux

MATURATION: 50% French oak barrique and 50% tonneaux for 6 months

AGING: In bottle for 6 months

ALCOHOL CONTENT: 14 %

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, harmonic, with soft tannins, well balanced with long and persistent finish.