

FRANCESCO CIRELLI

artisan wine

WINE TECH SHEET

TREBBIANO D'ABRUZZO D.O.C. ANFORA 2018

Name of the wine:	Trebbiano d'Abruzzo DOC Amphora Organic
Grape variety:	Trebbiano d'Abruzzo - 100%
Vintage:	2018
Alcohol:	13%
Soil:	Clay and limestone
Soil management:	Biodinamic method
Training form:	Guyot
Period of harvest:	Third week of September
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are de-stemmed and transferred to the tank where maceration of 24 hours takes place.</p> <p>The skins are then separated from the juice and softly pressed, then transferred to amphoras where our indigenous yeasts take over and lead the fermentation process.</p>
Ageing:	<p>Trebbiano wine then rests in clay amphoras all the way through the malolactic fermentation, until it is ready for the bottling after one year.</p> <p>Before the release, the wine refines for one more year into the bottle.</p>