

**Francesco Cirelli**

# Trebbiano d'Abruzzo DOC Anfora Organic 2022



## TASTING NOTE

Delicate aromas of yellow peaches, nectarines and flowers make for a balanced, fresh white.

## VITICULTURE

Certified Organic vineyard after 2 years undergoing conversion into Biodynamic methods. Vines are trained in the Guyot system. Manual Harvest.

## VINIFICATION

Grapes undergo fermentation with natural yeasts in Amphora of terracotta. 24 hours of maceration in anfora and then separation of the skins. Aged in amphora for 12 months.

## FOOD MATCHING

Enjoy with hard cheese or fresh pasta stirred through with pesto.

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Trebbiano (100%)
CLOSURE	Diam
SKU CODE	G9550122
EXPRESSION	White, Generous, and Intense
COUNTRY	Italy
REGION	Abruzzo
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
TOTAL ACIDITY	4.58g/l Tartaric
RESIDUAL SUGAR	0.7g/l
SKU	G9550122