



Service temperature: 8/10°C 46/50°F



Alcohol content: 12% Vol

Refinement: stainless steel tanks

Grapes: Trebbiano



CITRA "CORE"

Trebbiano d'Abruzzo DOC

Country: Italy.



Production Area:

Abruzzo, medium hill in Chieti province.

Harvest Period:

end of September.



Vinification:

grapes are soft trodden. The must is then removed from the lees, fermented at a controlled temperature to enhance and the qualities of this grape variety.



Colour: light straw-yellow with greenish nuances.

Bouquet:

fresh and pleasantly fruity, hints of pear and apple well combined with floral notes.

Taste: harmonic, delicate and zesty taste.



Food pairing:

all fish based courses, light dishes, white meats and cheeses (both fresh or slightly seasoned 4-12 months). Excellent as an aperitif, it may be drunk at any time of the day.

Size: 750 ml/1,5 l

