



TENUTA

De Sterlich

CLASSIC LINE

TREBBIANO D'ABRUZZO HISTORICAL VINEYARD Denominazione d'Origine Controllata

Variety Trebbiano D'Abruzzo.

Production zone Comune di Mosciano S. Angelo (TE).

Vintage 2018.

Harvest period 15/20 September.

Type of harvest Manual, in boxes.

Plot extension 10.264 square meters.

Planting year 1971.

Cultivation system Abruzzese Pergola.

Planting density 1000 piante.

Average production per hectare 7000 kg.

Soil Clayey with gravel. At over one meter deep, an important increase in sedimentary blue clay.

Plot altitude Maximum point 157, minimum point 122.

Bottles produced 3.300 da 0,75 l - 126 da 1,5 l.

Alcohol content 13,5.

Certifications In organic conversion, first certifiable harvest in 2020.

Winemaking Soft pressing of the grapes, cold decanting of the must in the first 24h, spontaneous fermentation in steel tanks. After the first racking, aging continues in steel on fine lees for 18 months. The bottling takes place without filtration and the refinement continues in the bottle for at least 6 months before marketing.

Tasting notes The wine of a bright and intense yellow releases a bouquet with hints of chamomile and thyme accompanied by traces of salinity. The tasting experience is enhanced by the long, smooth finale.

Serving temperature 6/8 degrees.

Pairings Cold fish appetizers, blue and mature cheeses, white meats.

VINTAGE 2018

The grape harvest is one of the moments that most influences the character of a wine, so it is essential to choose the best period for the harvest.

For this harvest at the **De Sterlich Estate**, both rainfall trends and prolonged exposure to long periods of sunshine were taken into account. The handling of the acidity was the decisive factor for the choice of the days of the harvest, which took place between the *15th and 20th September*.

This is because, in addition to providing the right freshness and creating the basis for a long aging of the wines, acidity is one of the cornerstones of the *firm's philosophy*.

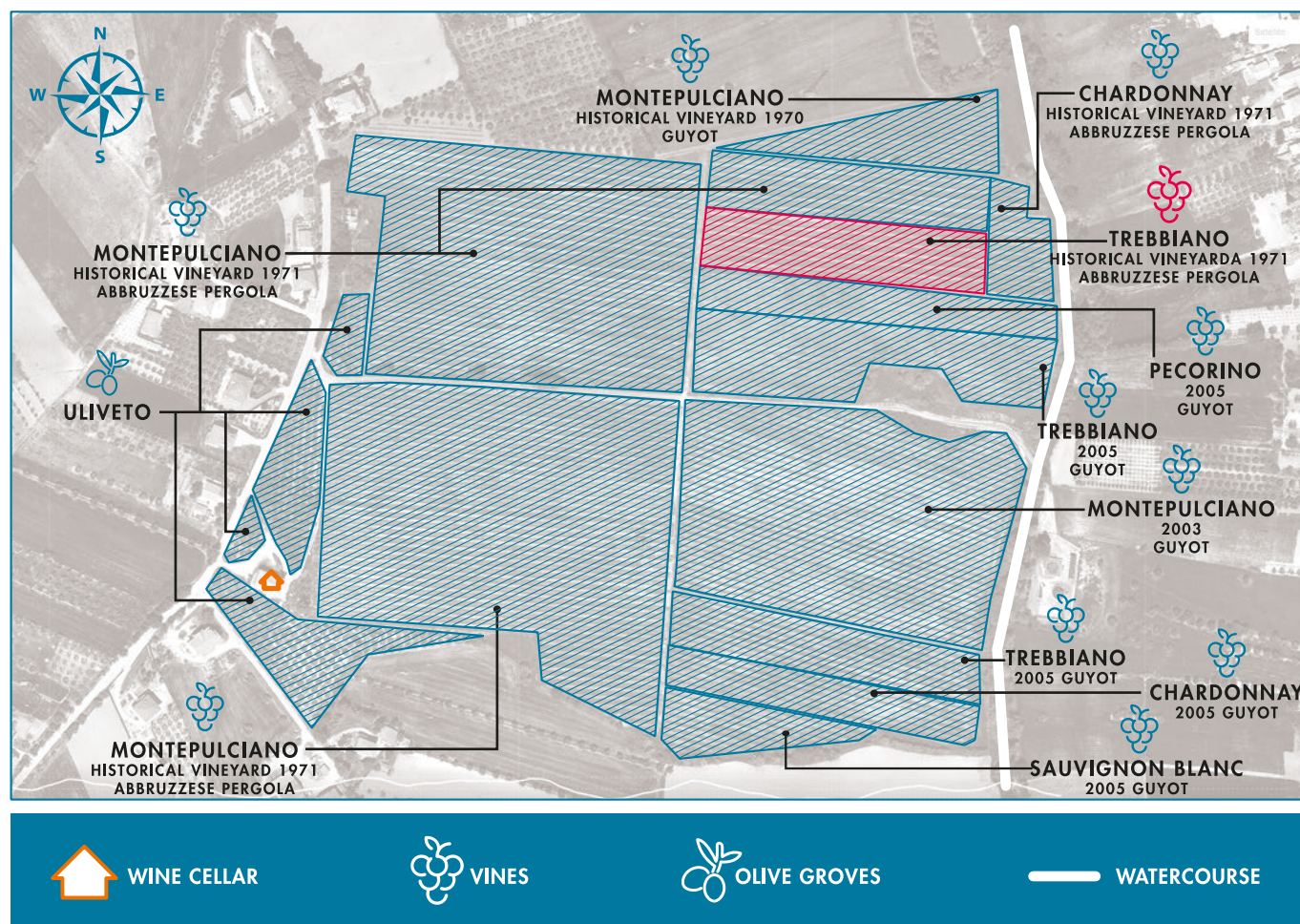
A philosophy based on a concept that is as simple as it is obvious: the evolution and conservation of wine must be entrusted solely to **natural processes**.

The low yields of the Abruzzese pergola vine planted in 1971, combined with the right

moment of harvest, allowed for good levels of sugar and complex aromas.

In addition to this, the harvest of the only plot of the **Historical Vineyard** sustained a further selection of the bunches in boxes.

A vintage where the climatic conditions seemed uncertain for the production of an extraordinary **Trebbiano D'Abruzzo**, but were outweighed by the result obtained. A first success that lays the foundations for an important challenge: to preserve the *memory of an indigenous grape variety*, coming from a vineyard that is now more than half a century old.



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