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## MONTIPAGANO

Trebbiano d'Abruzzo DOC

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### Grape varieties

Trebbiano 100%

### First year of production

2003

### Area of production

Roseto degli Abruzzi

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Trebbiano is surely the most widely-cultivated white variety in the Abruzzo region and in central Italy generally, because of its great adaptability to the most diverse soils and climate conditions. It has often been underestimated, but with this varietal it's possible to produce very interesting wines. With our Montipagano Trebbiano we want to express a wine with a great drinkability and pleasantness, without losing its structure and personality. Montipagano is the Trebbiano d'Abruzzo DOC organic Umani Ronchi.

## GENERAL CHARACTERISTICS

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### Vineyard

The vines are between six and thirty years old, and are trained using long pruning systems (Guyot, capovolto). The soils generally tend towards clay loam.

### Harvest

The harvest is carried out by hand and normally takes place in the period from the middle to the end of September.

### Vinification

After gentle pressing, the prime must undergoes cold static decantation. The alcoholic fermentation takes place in steel tanks with the temperature maintained at between 14° and 16°C, for about 8-10 days. A short ageing period in steel of about three months is followed by sterile cold bottling.

### Available formats

75 cl bottle

## TASTING SUGGESTION

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### Serving glass

Tulip-shaped goblet, with the top edge very slightly flaring, light and elegant in shape, which allows the aromas to be concentrated towards the nose. This is the best way to capture the delicate and fruity bouquet of young wines.

### Pairings

Ideal with first courses with delicate sea flavours, grilled fish, shellfish soup.

### Ideal serving temperature

8-10°C