



Anima Trebbiano d'Abruzzo DOC



PRODUCER: Marramiero

REGION: Abruzzo

CLASSIFICATION: DOC

GRAPE VARIETAL: 100% Trebbiano D'Abruzzo

ALCOHOL CONTENT: 14%

PRODUCTION: 40,000 Bottles/6 per case

AGING

Vinification: Soaking of the skins into the must at controlled temperature for approximately 24 hours. Racking fermentation in steel tanks. Rests in the bottle about 6 months before release.

TASTING NOTES

"Anima" translated means "Soul". This expression of Trebbiano D'Abruzzo is a luminous straw yellow color with a persistent fruity and intense fragrance, vigorous, balanced. Harmonious flavor with hints of ripe fruit. Serving suggestions: Hors d'oeuvres, delicate sauced pasta and fish soup.

SERVING TEMPERATURE

56-59°F (10-15°C)

AWARDS / ACCOLADES

- 2011 ~ Decanter ~ Bronze Medal