

TALAMONTI

TRABOCCHETTO-PECORINO D'ABRUZZO DOC

Not to be missed by anyone who believes Trebbiano is the ultimate expression of Abruzzo's excellence in white grapes. This ancient grape variety was thought to have been lost, but has recently been rediscovered and made a comeback. Crisp but thin-skinned, this grape is typical of the mountainous areas of Abruzzo; legend tells that it was the favorite of grazing sheep, hence the origins of the name. Trabocchetto is a sumptuous wine with a deep yellow colour and an exotic flavour reminiscent of mandarins. The bouquet reveals fruity notes with fresh nuances of ripe pear, broom flowers and jasmine, accompanied by a fresh and balanced acidity.

2025 VINTAGE

Variety: Pecorino 100%

Production method: the Pecorino grapes are manually harvested in our vineyards. After de-stemming, the grapes are cold macerated and soft pressed. The resulting must is then fermented in stainless steel vats for 12 days at 16-18°C using select yeasts. This is followed by 2 months ageing in the bottle.

Harvest: the 2025 season opened with a winter marked by abundant rainfall, which facilitated the replenishment of groundwater reserves and optimal hydration of the vines. These conditions ensured a regular vegetative recovery, with uniform sap flow and consistent budbreak. The spring, cool and rainy, demanded careful attention to crop protection management, while at the same time promoting balanced vegetative growth and protecting the vines from any form of water stress. The month of June recorded a period of approximately 10 to 12 days of elevated temperatures, which induced stress in the vines and partially slowed berry development. July, although lacking significant rainfall, benefited from moderate temperatures that accelerated the phenological stages and maintained the vines in an optimal physiological condition - a stark contrast to the intense and stressful heat waves of recent years. The 2025 season is overall defined as a vintage oriented toward freshness, drinkability, and aromatic expression.

TECHNICAL DATA

Alcohol: 13% vol. | **pH:** 3.30 | **Total acidity:** 6.2 g/L | **Residual sugar:** 5.7 g/L



ITALY



Production area: Italy, Abruzzo, Loreto Aprutino
Vineyard Planting Year: 2004-2011
Altitude: 300 metres above sea level
Yield per hectare: 12.000 Kg/ha
Vineyard size: 5,5 ha
Growing system: Guyot
Exposure: South-east

Climate: Our vines grow in an area whose climate is widely influenced by its location between the Majella and Gran Sasso massifs and the Adriatic Sea. The average annual temperature is around 15°C, with peaks of 35°C in summer and lows of -2°C in winter. Precipitation is estimated at approximately 700 mm per year. In winter, albeit mitigated by the nearby Adriatic, cold currents from the Balkans can drastically lower temperatures and bring heavy snow.

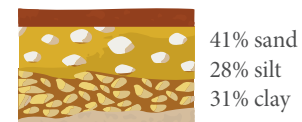
Production: 60.000 bottles



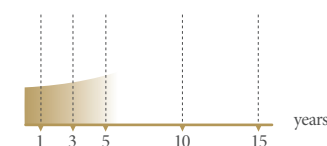
Grape production is 12.000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles.

Processes: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

Soil structure: highly calcareous

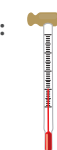


Ageing potential: 4 years



Recommended pairings:

- grilled fish
- vegetable tempura
- oysters



Recommended wine serving temperature:

12°C