LA TARTARUGA

Trebbiano d'Abruzzo DOC

Abruzzo serves as a vital turtle conservation hub across terrestrial and marine environments to endangered Hermann's tortoises in its national parks and loggerhead sea turtles in the Adriatic sea. This dual terrestrial-marine approach makes Abruzzo essential to Mediterranean turtle conservation strategies.

Variety

Trebbiano Abruzzese 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino/Collecorvino

Age of the vineyard: 8-17 years
Altitude: 300 metres above sea level
Yield per hectare: 14.000 Kg/ha
Vineyard size: 7 ha
Growing system: Overhead trellis
Exposure: South-east

Technical data

Alcohol: 12.5% vol. / pH: 3.40
Total acidity: 5.8 g/L
Residual sugar: 4.5 g/L

Ageing potential

2 years

Soil structure

Highly calcareous.
41% sand, 28% silt, 31% clay.

Processes

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

Production

90.000 bottles

Grape production is 14.000 kg and 98 hectolitres per hectare, 8.750 grammes per plant, with 1 plant giving 8 bottles.

Serving temperature

10°C

Recommended pairings

Seafood-based dishes, oysters, sashimi, light pasta salads and Italian Caprese salads.

DIVERSITAS