

# TALAMONTI

## ATERNUM · TREBBIANO D'ABRUZZO DOC RISERVA

A bond with the land, its history and its cultural roots. This is the identity of this wine. The first settlers of Pescara founded a village on the banks of the river Aternum and called it Vicus Aterni; it was later given the same name as the river. Since the Ancient Roman era, Aternum has acted as a meeting place for communication routes, becoming a hub for the economy and culture of the Abruzzo region. Aternum combines an intense straw yellow colour with a smooth and balanced flavour, slightly tangy. The bouquet is fresh and fruity with notes of apple, citrus and a touch of vanilla, the elegant result of a brief period of ageing in small French oak barrels that enhance the wine's complexity, adding smooth harmony, balance and finesse.

### 2021 VINTAGE

**Variety:** Trebbiano Abruzzese 100%

**Production method:** made exclusively from Trebbiano grapes selected and harvested by hand. After de-stemming, the grapes are cold macerated and soft pressed. The resulting must is fermented in steel vats for 12 days at 16-18°C. The wine then rests for 7 months in French barriques (30%) and steel tanks (70%) to achieve the correct maturation of bouquet and complexity on the palate.

**Harvest:** 2021 harvest will go down in history as a memorable one. It was characterized by two key events that strongly affected its timing, quantity, and quality. Firstly, the sudden drop in temperature in late April delayed the flowering phase by about ten days. Secondly, there was a big drought: very little snow cover in the winter, limited rainfall in the spring, and only one significant rainfall from May to early September. The Trebbiano showed well: very healthy grape bunches with reduced berries and clusters resulting in greater concentration. White varieties had exceptional quality thanks to extensive precautions that prevented skin burns. The harvest began in early September, one week earlier than normal, which ensured freshness and varietal character.

### TECHNICAL DATA

**Alcohol:** 13% vol. | **pH:** 3.45 | **Total acidity:** 6.1 g/L | **Residual sugar:** 3.0 g/L



### ITALY



**Production area:** Italy, Abruzzo, Loreto Aprutino  
**Vineyard Planting Year:** 1975-1980  
**Altitude:** 300 metres above sea level  
**Yield per hectare:** 9.000 Kg/ha  
**Vineyard size:** 1 ha  
**Growing system:** Overhead trellis  
**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.

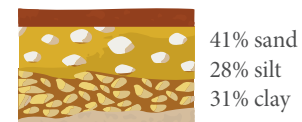
**Production:** 6.000 bottles



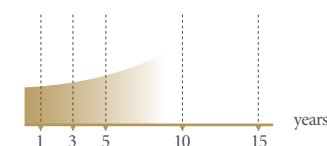
Grape production is 9.000 kg and 65 hectolitres per hectare, 6.000 grammes per plant, with 1 plant giving 6 bottles.

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

**Soil structure:** highly calcareous

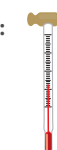


**Ageing potential:** 6-8 years



**Recommended pairings:**

- white meats
- roast fish



**Recommended wine serving temperature:**

12°C