



Trellising

TECHNICAL SHEETS

Still Dry White

2024

Luci

Bianco Terre Aquilane IGT

CELLAR VINEYARD



Trebiano d'Abruzzo 100%



2011



alluvial clay, stoney limestone



400 m



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest. Destemming and soft crushing. 24h skin contact and spontaneous fermentation in stainless steel tanks without the skins. The wine sits for 21 months in stainless steel tanks on its own lees without batonnage.

No filtering, natural clarification through settling.

TASTING NOTES

Bright and elegant bouquet: notes of white flowers, green apple and citrus blended with herbaceous hints.

The depth of this wine is first perceived in the nose, and then confirmed by the sip, enlightened by a vibrant freshness. Fine structure and crisp minerality to water the mouth and support the long finish. Excellent for ageing.

PAIRINGS

Seafood pasta, pecorino cheese and fresh or fermented greens.

Production in 2024: 5280 bottles

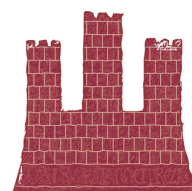
Alc. 13.5% Vol

Contains sulfites

EU Organic wine



ABRUZZO



PRAESIDIUM