

Villa Gemma

MONTEPULCIANO D'ABRUZZO DOC RISERVA

Blend of the three most important white berried grapes of Abruzzo's tradition - Trebbiano, Pecorino and Cococciola - Villa Gemma Bianco is produced on the hills near Chieti. Fermentation in steel tanks at controlled temperature is followed by fining in bottle: the result is a delicately vibrant and crisp white wine, characterized by fruity and aromatic herb notes and intense minerality, perfect for raw fish appetizers, seafood and fish dishes.

Information Sheet

First Name: Villa Gemma Abruzzo Bianco DOC

Grapes: Trebbiano d'Abruzzo – Cococciola – Abruzzo Pecorino%

Production area and vineyard altitude: S. Martino s. Marrucina 400 mt, Ripa Teatina 250 mt, Casacanditella 250 mt, Bucchianico 200 mt

Yeld per hectare: 90 quintals

Training system: single curtain (Perola abruzzese)

Vinification: in stainless steel tanks at controlled temperature, followed by aging in bottle.

