

TRACCEBIO

PROSECCO D.O.C.



Wine type:	White sparkling organic wine
Grapes:	Glera
Appellation:	Prosecco DOC
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	11% Vol.

Colour: Light yellow colour.

Fragrance: Delicate with fruity notes of peach, lemon and green apple. Floral hints of acacia and rose flowers.

Taste: Fresh and soft taste with well balanced acidity and sapidity. Long and permanent finale at the palate.

Pairing: Great wine for hors d'oeuvres, delicate first courses, fish and shellfish. Ideal also as an aperitif.

VINIFICATION:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18° C. Subsequently the base wine is filtered and added of saccharose and selected yeasts to undergo second fermentation at a controlled temperature. Finally, the wine is refrigerated, cold stabilized, filtered and controlled before bottling.



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MONTEPULCIANO D'ABRUZZO D.O.C.



Wine type:	Red organic wine
Grapes:	Montepulciano
Appellation:	Montepulciano d'Abruzzo DOC
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	14 - 16° C
Alcohol content:	12,5% Vol.

Colour: Intense red with violet nuances.

Fragrance: Intense bouquet with mulberry, sour cherry hints and floral notes of violet.

Taste: Full-bodied and well-structured taste, endowed with smooth tannins for a pleasant and persistent finish.

Pairing: Great wine for pasta with important sauces, fried courgette flowers and red meat dishes.

VINIFICATION:

Grapes are traditionally picked up and vinified by means of a maceration of the skins at a controlled temperature in appropriate stainless steel tanks. The must is frequently pumped over onto marc to ensure colour extraction and aromatic precursors.



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CERASUOLO D.O.C.



Wine type:	Pink organic wine
Grapes:	Montepulciano
Appellation:	DOC
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

Colour: Soft pink with violet hues.

Fragrance: Fruity bouquet with notes of cherry, currant and raspberry; and mineral nuances.

Taste: Medium-bodied and smooth flavour. The finish is savoury and velvety.

Pairing: Great wine for pasta with important sauces, fried courgette flowers and red meat dishes.

VINIFICATION:

Grapes are traditionally picked up and the must is obtained by a gentle pressing of the grapes. After a short contact with the skins at low temperature, it becomes clear. The obtained must ferments in dedicated stainless steel tanks at a controlled temperature.



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PINOT GRIGIO TERRE DI CHIETI I.G.T.



Wine type:	White organic wine
Grapes:	Pinot Grigio
Appellation:	Terre di Chieti IGT
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	10 - 12° C
Alcohol content:	12,5% Vol.

Colour: Bright straw yellow colour.

Fragrance: Delicate and fruity bouquet with notes of apple, peach and exotic fruit.

Taste: Dry and well-balanced taste with an inviting fruity flavour.

Pairing: Great wine as an aperitif and with white meat, baked fish and seafood salad.

VINIFICATION:

Grapes are destemmed and gentle pressed. The juice is chilled to allow a cold settling before adding selected yeasts. The fermentation occurs in steel tanks at a controlled temperature of 15-18° C to ensure freshness and a fruity aroma. This wine is made in full compliance with the rules of organic production.

