



Castorani - Amorino* | Trebbiano d'Abruzzo DOC | BIO Italy (ABRUZZO) — 2021

Domain

Castorani

The estate, owned by F1 pilot Jarno Trulli since 1999, is located in Abruzzo near the town of Alanno, and has 35 hectares of vineyards, mainly planted with Montepulciano and Trebbiano. The average age of the vineyard is 30 years. Everything happens according to organic principles.

Vinification

The manual harvest takes place in the second half of September. The maceration takes longer than 12 hours at cold temperature. The fermentation also takes place at a cold temperature after a soft pressing. Malolactic fermentation is partly performed to provide some roundness. The wine then matures "sur lie" for 4 to 5 months.

Taste

In the glass we notice golden reflections against a straw yellow background. The aromas are intense with scents of white flowers and exotic fruit. The taste has a pleasant minerality, with hints of citrus. In the mouth the wine is rich and full. What follows is a persistent aftertaste with notes of ripe almonds.

Food pairing

Salades, Appetizer snack, chicken - cooked, Risotto, Pasta - with fish

General information

Type: White wine

Grape varieties: Trebbiano (100%)

Viticulture: Organic Storage (years): + 2-3

Serving temperature: 7-10°C

