



Semis Bianco Terre di Chieti IGT

Grapes

Trebbiano, Falanghina, Pecorino

Grape harvest

First ten days of October

Average production per hectare

50 hl

Vinification

The grapes, after crushing, making maceration at low temperature, after which they soft pressing. The juice is fermented in oak barrels where it remains for 12 months stopping on fermentation lees.

Bottling details

14,00% alcohol

Tasting

Straw yellow with intense golden hues. The nose has intense notes of yellow peach, apricot jam, honey and vanilla finish with a crust of bread. Complex wine, excellent structure, very persistent taste and scent



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