Chamaeleon

MARCHE TREBBIANO

Indicazione Geografica Tipica

GRAPES
100% Trebbiano

VINEYARD
Exposure: south – west
Ground: clave – sandy
Kind of plant breeding: counter espalier
Pruning: guyot

GRAPE HARVEST
Manual harvesting.

VINIFICATION
Destemming without pressing, fermentation in steel. Maceration on its skins for about 6 months.

FEATURES
Golden yellow. Nose of overripe apricot, honey, broom, aromatic herbs and citrus fruits. Peppered. Entry into the savory mouth followed by freshness.
Pleasant tannic presence.

PAIRINGS
Appetizers and fish first courses.
It does not disdain white meats.