

TREBIANCO DI SANTA LUCIA

Trebianco can be defined as an “orange” wine. Those undaunted by the colour will discover a surprising, complex fruitiness. With no added sulphites. The Trebbiano, Chardonnay, Traminer, Sauvignon Blanc and Malvasia grapes are left to ferment, with their skins, for about 10 days in clayvats – a process, which allows all the sun’s energy to be released into the wine. Its full body makes it similar, in some ways, to a red wine. A sunny day in a glass. It is perfect as an aperitif, or combine it with intense flavours such as roasted fish, foie gras or cheese. The average production is 4000 bottles.

VINIFICATION AND AGING

6 months: clayvats

3 months: bottle