



The history of the San Lorenzo winery began as far back as 1890. Today, San Lorenzo is among the largest family-run wineries of Abruzzo, with 150 hectares in a single large plot that stretches over the crests of three hills. A lovely combination of tradition and innovation

## TREBBIANO D'ABRUZZO D.O.C. "CASABIANCA"

**Region:** Abruzzo

**Wine:** Trebbiano d'Abruzzo D.O.C.

**Grapes:** 90% Trebbiano d'Abruzzo, 10% Malvasia

**Town:** Castilenti

**Vineyards altitude:** 950 feet

**Vineyards exposure:** South South/East

**Vines average age:** 20 years old

**Vinification:** the grapes are destemmed and crushed, the juice is inoculated with indigenous yeast. This type of fermentation is called "spontaneous fermentation"; after racking, the wine is kept in stainless steel vessels

**Aging:** on the lees for 4 months at low temperature

**Nose:** The bouquet is soft and pleasantly fruity

**Taste:** smooth, harmonious, fresh, dry and savoury taste.

**Food Pairings:** it matches well-structured first courses, barbecued meats, mature cheeses, eggs, fresh and aged cold cuts, game, red meats in general.



**SIZE: 750 ML**  
**BOTTLES PER CASE: 12**  
**UPC: 00850061002723**

Eros Spinozzi Selections

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