



The winery, **Terre di Poggio**, is located in Poggiofiorito, a few kilometers from the Adriatic Sea. It is a territory with a strong vocation for wine production thanks to the optimum climate and soil conditions. The wines, which are of excellent quality, are the result of advanced wine producing technology and techniques implemented by the owner and oenologist. The history, climate and intrinsic characteristics of the land give these wines their personality and unique identity.

Passo Cale – Trebbiano d’Abruzzo

Classification:

D.O.C.

Grape Variety:

100% Trebbiano d’Abruzzo

Cultivation Area:

Harvested in the Chieti territory, in southern Abruzzo

Altitude:

300 meters above sea level

Process:

After a light pressing, the grapes are transported to stainless steel tanks where they ferment at a controlled temperature without any contact with the skins.

Tasting Notes:

This wine contains a straw color with greenish hues. Its bouquet is intense and complex with notes of apple and peach. It is a dry wine that is fresh, savory and well-balanced.

Serving Suggestions:

Passo Cale Trebbiano d’Abruzzo is best served at around 46-50° F and can be enjoyed with light first course dishes, hors d’oeuvres and fish dishes such as grilled fish, seafood and shellfish.

