

Artemisia

Trebbiano Nature

2021

Tech Specs

Type:	White Still Wine
Ingredients:	100% Trebbiano D'Abruzzo
Region/Subregion:	Abruzzo, Trebbiano D'Abruzzo DOC
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	13%

A closer look...

Total Production:	550 cases
Vineyard:	Vigneti Civitella Casanova
Soil:	Clay stony soil
Age of Vines:	1995
Vineyard Size:	20 ha
Climate:	Mediterranean climate
Farming Methods:	Organic and biodynamic method, certified.
Fermentation Methods:	Immediately after the harvest, the grapes are pressed and the resulting juice is cooled and after 36 hours separated from the skins. This cooling process is necessary in order to preserve the varietal aromas. Spontaneous fermentation in stainless steel.
Winemaker:	Artemio Busiati in collaboration with Salvatore Agusta
Elevage:	Only stainless steel and then 6 months in bottles. Very low sulfites.
Fining/Filtration:	No
SO2:	18 mg/l

All about this bottle

Artemisia comes from the grapes of the hills of the Abruzzo. Immediately after the harvest, the grapes are pressed and the resulting juice is cooled and separated from the skins. This cooling process is necessary in order to preserve the varietal aromas. The grapes of this wine are able to reach their full maturation typical of warm regions, yet maintaining a significant aromatic profile and an excellent health condition. This white wine is able to express very particular olfactory notes that recall citrus and white flowers. At the taste, there is fullness and a body rightly supported by acidity. The result is a well-balanced wine with an immediate and pleasant drinkability. This wine goes well with fresh cheeses, fish and seafood. Also ideal as an aperitif.

