Contesa Trentanotti, Trebbiano d'Abruzzo DOC 2023

IPS0202023

Azienda Agricola Contesa

— Abruzzo, Italy

Beautifully textural and complex, part skin fermented white from a small block of 25 year old Trebbiano d'Abruzzo on the Pasetti family's Collecorvino estate. Sustainably produced with minimal intervention - wild ferment, low sulphur, no fining, just 3,000 bottles produced.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

From a 1.8ha, 25 year old block of Trebbiano d'Abruzzo (a distinct variety to the ubiquitous Trebbiano Toscano) in Collecorvino. The vines are cultivated at high density, in clay soils at 250m altitude, with yields below 70 hl/ha. Harvested at the end of September, 10% of the crop is left to macerate, causing spontaneous fermentation on skins. After 5 days, the remaining grapes are gently pressed and added to this Piede di lievito". After a slow fermentation at 18-19C, lasting 4 weeks, the wine is decanted from skins and held on lees for 6 months in stainless steel. Part of the wine is aged in amphora. Bottling takes place with no fining, low sulphur (below 70 mg/ltr total) and only a coarse filtration.

Tasting note

Pleasantly rustic but with youthful fruit too, hints of preserved lemons and aromas of woodsmoke and wild herbs. The palate starts fresh and taut giving way to a textural, gently nutty mid palate with baked apple characters giving depth and structure. A serious wine with a persistent, complex and savoury finish.

Food Match

Drink with white meats, fish or light tomato-based dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Trebbiano d'Abruzzo DOC

Winemaker:
Rocco Pasetti

Grape Varieties:
Trebbiano d'Abruzzo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031593116108