



# ZACCAGNINI

vignaiolo d'Abruzzo  
Bolognano



## *San Clemente* *Abruzzo Bianco DOC*

**Type:** Abruzzo Bianco DOC

**Alcohol content:** 13.0% ABV

**Grape variety:** Trebbiano Abruzzese and other white grape varieties

**Winemaking:** soft pressing of the grapes, vacuum pressing to extract only the free-run must, cold settling of the must

**Ageing and maturing:** once the alcoholic and malolactic fermentation is complete, the wine can stay in barriques to age for a few more months. Assembly in steel vats and further ageing before bottling

**Tasting notes:** the wine has a straw yellow colour, complex bouquet, citrusy scent that blends harmoniously with the primary aromas of the grape varieties. On the palate, it fully reveals its structure, with a full and elegant body in which the aromatic component of the grape varieties is well-balanced

**Recommended pairings:** complex fish or white meat dishes

**Lifespan in the bottle:** on average sold 18 months after the harvest

**Serving temperature:** 13°C

**Storage instructions:** store in a cool, dry place

**Transportation instructions:** room temperature