



MAXIMO BIANCO
PGI TERRE di CHIETI

Soil and type of cultivation

Grape varieties: Trebbiano, Falanghina, Pecorino

Type of soil: silty-clay

Position and exposure: hilly

Density of the plants: 1600 plants per hectare

Yield per hectare: 90 quintals

Type of cultivation: Pergola abruzzese

Vinification

Harvest: first half of October

After crushing, the grapes are subjected to a maceration at low temperature, then undergo a soft pressing.

The obtained must is fermented in first passage barriques, where it rests on the fermentation lees for 24 months.

Alcohol content: 14% vol.

Organoleptic characteristics

Color: straw yellow with golden highlights

Bouquet: intense notes of peach, apricot jam, honey and vanilla, with a finish of bread crust

Taste: complex wine, great structure and persistence

Serving suggestions

Temperature: 8°-10°C

Recommended with: elaborate main courses and fish-based preparations, mature cheeses

*Azienda Agricola Lucà Dazio di Mirta Lucà Dazio
P.za Garibaldi, 17 - 66038 San Vito Chietino (Ch) Italy*