

Spiritus Terrae Trebbiano

THE FACTS

COUNTRY: Italy
REGION: Abruzzo
APPELLATION: Abruzzo
CEPAGE: 100% Trebbiano
WINEMAKING: Spontaneous Fermentation

THE STORY

Cantina Orsogna was formed as a cooperative of 600 farmers in 1964, who all shared the same goal of conservation and a reverence for organic and biodynamic winemaking. This came in hand with the place - Majella National Park, one of the largest and most diverse parks in all of Italy. The farmers settled on this are to aid in their mission and have not looked back. The Spiritus Terrae project is dedicated to the great quality and beauty of Italian native vines and their special terroirs. Each vine has its own unique and exciting story to tell.

THE ADJECTIVES

OVERALL: Fresh and Harmonious
AROMAS / FLAVORS: White flowers, fresh fruits
MOUTHFEEL: Soft and elegant

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation
PAIRINGS: Seafood, white meat, appetizers with light sauces

