

CANTINA IMPERATORI

VITICOLTORI IN ITALIA

SEGRETO VERDE TREBBIANO VERDE I.G.P. LAZIO

Trebbiano Verde, grape variety of ancient origin that the ancient Romans called *viridis* due to the characteristic color of the berries, was cultivated in the Roman countryside, where it was the reference white grape before the phylloxera crisis. At our winery we believe it can express the unique and irrefutable characteristics of the great white wine that it is.



BLEND	— <i>Trebbiano Verde 100%</i>
PRODUCTION ZONE	— <i>Frascati</i>
AREA UNDER VINE	— <i>approximately 1 ha</i>
VINEYARD ALTITUDE	— <i>approximately 300 m a.s.l.</i>
TERRAIN TYPE	— <i>of volcanic origin, rich in skeleton and mineral elements</i>
TRAINING SYSTEM	— <i>VSP (Vertical Shoot Positioning) Guyot</i>
PLANTING DENSITY	— <i>5,700 vines per hectare</i>
YIELDS PER HECTARE	— <i>1,3 kg</i>
YIELD OF GRAPES INTO WINE	— <i>75%</i>
YEAR OF PLANTING	— <i>2012</i>
HARVEST TIME	— <i>mid September</i>
HARVESTING	— <i>manual harvesting of grapes into crates</i>
VINIFICATION	— <i>brief cold maceration of grapes, soft crushing and pressing, followed by static settling of the must</i>
ALCOHOLIC FERMENTATION /MACERATION	— <i>in stainless steel at a controlled temperature</i>
MALOLACTIC FERMENTATION	— <i>not carried out</i>
AGING	— <i>in stainless steel for at least 3 months with frequent batonnage, then in bottle before release</i>
COLOR	— <i>brilliant and intense straw yellow with golden reflections</i>
AROMA	— <i>complex, impressive and elegant, with dominant fruity notes, scents, hazelnuts, spices and boisé</i>
TASTE	— <i>Fresh and harmonic, with a minerality that gives balance and a long sapid finish.</i>
FOOD PAIRING	— <i>recommended with fish and crustaceans, roasted white meat and semi-hard cheeses</i>
SERVING TEMPERATURE	— <i>12/14°C</i>