

TOLLO TERRE DI CHIETI BIANCO IGP BIOLOGICO

"Trebiano from Abruzzo also suits vegans"

Story Cantina Tollo is one of the most important producers of organic wine in Italy. This organic wine proudly represents the cooperative's long trajectory from organic farming that began in the 1990s, which now includes more than 50 farmers. The grapes are Trebbiano and were harvested at the end of September. Grapes were slowly aromatised in chilled steel tanks, which gave the wine structure. Fermented in refrigerated steel tanks to preserve fruitiness and the final maturation in the steel tank lasted another 4 months.

Producer Cantina Tollo is a wine cooperative established in 1960, deriving its name from the village of Tollo located in the Abruzzo region of Italy near the Adriatic coastline. Cantina Tollo oversees over 3000 hectares of vineyards stretching from the Mediterranean Sea to the Maiella mountain range. The climate, characterized by warm days and cool nights, imparts complexity and acidity to the wines. The estate employs the pergola method for vine training, ensuring adequate airflow to shield the grapes from moisture and potential diseases. Cantina Tollo places a strong emphasis on environmental concerns, sustainable practices, and continually expands its production of organic wines."

COLOR Light yellow colour, with a hint of green

AROMA Citrus on the nose, apples, pineapple and yellow plum

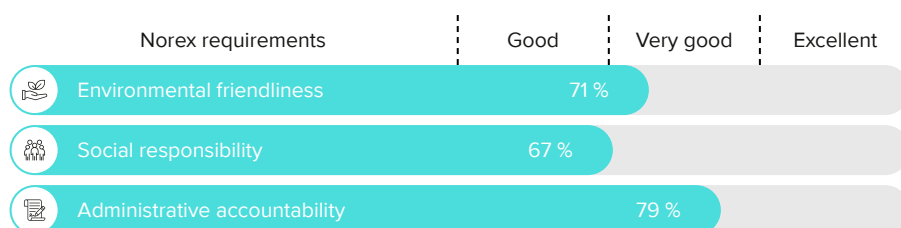
TASTE Dry, freshly acidic, fruity and lightly spicy

TIPS FOR USE A versatile wine that pairs especially well with seafood, white meat, pasta, shellfish, with salads and mild cheeses.



WINE TYPE	White wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Trebiano 100%	BOTTLE CLOSING	Screw cap
MANUFACTURER	Cantina Tollo	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12%	PRODUCT NUMBER	254003
SUGAR CONTENT	3,5 g/l		

Norex Responsibility Indicator: Cantina Tollo



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

