



Tenuta I Fauri

Tenuta i Fauri Trebbiano

Trebbiano by Tenuta I Fauri is a fresh and approachable white wine, defined by its clarity and drinkability. It reveals notes of citrus, green apple, and subtle floral nuances. On the palate, it is crisp and balanced, with lively acidity and a clean, refreshing finish.

Flavor profile

Pale lemon color. It has aromas of peach, green apple, and lemon. Baldovino Trebbiano is a dry wine with a medium body.

Food pairing

Pair with hard Italian cheeses, like Parmigiano Reggiano, Pecorino Romano, and gorgonzola, seafood pasta or roasted chicken with pesto. Serve cold.

Tasting notes

Pale lemon color. Baldovino Trebbiano is a dry wine with a medium body. It has aromas of peach, green apple, and lemon. The palate is fresh, and crisp, and has floral notes.

Winemaking

Spontaneous fermentation in concrete vats, aged 3 months in concrete vats

Appellation

DOC

Region

Abruzzo

Country

Italy

Wine type

White

Blend

Trebbiano

Alcohol %

13.5

Bottle size (ml)

750

Soil

Clayey, sandy

Harvest

By Hand