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## VALLEVO TREBBIANO D'ABRUZZO

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**Region:** Abruzzo, Italy

**Appellation:** Trebbiano D'Abruzzo DOC

**Grapes:** Trebbiano

**Farming:** Conventional and non-certified organic

**Age of vines:** Planted in 2006

**Altitude, Aspect & Soil Type:** 150 M, N Facing, Clay

**Typical Harvest Time:** Second half of September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 5 months in stainless steel, on the lees

**Finishing:** Fined and filtered, no cold stabilization

**Production:** 27,500 bottles annually

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### Notes from Oliver:

Vallevo is a small co-operative winery in the Abruzzo region, near Chieti. Helmed by Gianni Pasquale, the wines of Vallevo are exactly right for everyday - flavorful, honest, well-made, and at a perfect price. In a sense this is an importer's highest achievement; it's pretty easy to find good wine at \$50 a bottle, but very difficult at less than \$10. I recommend all of Vallevo's offerings wholeheartedly.

I'm not sure why I didn't bring in this perfect everyday white when I first started importing the Montepulciano; I certainly should have. The wine is pale straw in color, with aromas of almond, citrus and a hint of herbs. It is bone dry and finishes with a very attractive hint of apple-skin. This is a knockout everyday bottle of white wine, flavorful enough to stand up to a range of dishes but bright enough to make a good dry aperitif.