



LEFRIC

Trebbiano DOC BIO

TECHNICAL SHEET

Variety: Trebbiano and Malvasia;

Age of the vines: Malvasia 35 years, Trebbiano 52;

Area of production: Colli del Tronto, Piceno, Marche region;

Altitude: 180 m;

Exposure: east, northeast;

Soil: Medium lean to argillaceous clay and marl;

Training & pruning methods: VSP trellised, guyot;

Management: Organic Certified UE; Yield: 6-8 tons/hectare;

Harvest: handpicking in little boxes;

Winemaking: 2 days of maceration, gentle pressing, wild fermentation with native yeast;

Ageing: 10 months minimum in stainless-steel tank on the yeast lees, stirred weekly;

Bottle ageing: 3 months minimum;

Alcohol: 13% vol.

TASTING NOTES

Color: Straw-yellow with a golden hue;

Bouquet: Complex aroma of dried fruit, spices and aromatic herbs and apple with mineral nuances;

Flavour: Refreshingly crisp and dry with flavours of aromatic herbs, mineral notes underpinned by sapid final.

SERVING SHEET

Best served at 13° C. Versatile wine, well-suited to cooked seafood, seasoned cheeses and cold cuts of meat.

NAME

Lefric is a word in slang to say freak, in homage to the sincere, free and irreverent character of this wine.

We produce our wines without any chemical products or products derived from.