



trebullanum®

Trebullanum (Casavecchia - Red)
Classification: Terre del Volturno IGT
Grape varietal: Casavecchia 100%
Production area: Pontelatone (Caserta/Italy)
Vineyard Location: Cesone, Foglio 24, Particella 13, 57, 5001, 5002, 158, 156
Vineyard area: 1,5 ha
Altitude: 180 m a.s.l.
Soil type: volcanic with a fairly good presence of minerals
Training system: Guyot
Planting density: 5.200
Yield per hectare: 5 tons
Result: 55 %
Harvest period: first decade in october
Vinification: in stainless steel with maceration on the skins for 20 days
Malolactic fermentation: in Italian big botti for 18 months
Aging: in Italian big botti for 12 months
Fining: in bottle for 6 months

ANALYTICAL FACTS

Alcohol: 13 %
Acidity: 6.40 g/l
PH: 3.50
Extract: 33 g/l

“The 2010 Trebullanum is a huge wine. Bacon fat, licorice, smoke, tar and incense are some of the notes that burst from the glass in this rich, exuberant red. The pedigree and sheer personality of Casavecchia, one of Campania’s rediscovered ancient varieties, comes through in spades. This is a magnificent showing from Alois. Anticipated maturity: 2013-2020.”

(Antonio Galloni, Robert Parker's ‘The Wine Advocate’)