



trebularum®

Classification: Casavecchia di Pontelatone DOC

Grape varietal: Casavecchia 100%

Production area: Pontelatone (CE/Italy)

Vineyard Location: Cesone, Map 24, parcel 13, 57, 5001, 158, 156; Audelino, Map 13, parcel 165

Vineyard area: 3 Ha

Altitude: Cesone 400 feet sl; Audelino 500 feet sl

Soil type: Cesone: clay; Audelino: volcanic

Training system: Guyot

Planting density: 5.200

Yield per hectare: 4 tons

Result: 55 %

Harvest period: first decade in October

Vinification: in large format Italian casks with maceration on the skins for 10 days

Malolactic fermentation: in smaller format Italian botti (25 hl)

Aging: in smaller format Italian botti for 24 months

Fining: in bottle for 24 months

ANALYTICAL FACTS

Alcohol: 13 %

Acidity: 5.40 g/l

PH: 3.30

Extract: 31 g/l

“The 2010 Trebularum 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’)