



## INALTO – Vini d’Altura di Adolfo De Cecco Bianco

**INALTO in Bianco** immediately makes its personality clear: fresh, refined, and savory. A surprise for those who expect a simple Trebbiano.

**Appellation:** Vini Bianco

**Type:** Dry, white

**Blend:** 85% Trebbiano Abruzzese, 15% Pecorino

*Inalto uses no chemical fertilizers, pesticides or herbicides in anticipation of a conversion to organic farming.*

### Tasting Notes

**Color:** Straw yellow with pale green highlights.

**Bouquet:** Notes of citrus, yellow peach and grapefruit followed by hints of pleasantly warm bread crust.

**Palate:** Fresh and very refined, the flavor confirms the bouquet and there is a lovely saltiness that evokes the nearby Adriatic.

**Alcohol:** 12.5 % vol.

**Serving Temperature:** 8/10° C (46/50° F).

### Pairing

Pasta mixed with corn cut fresh from the cob and potatoes, *Risotto*, *scampi e centerba* (shrimp risotto cooked in *Centerba* – a regional digestif from Abruzzo).

### Vineyard Notes

**Vineyard location:** Municipality of Ofena (L’Aquila-Abruzzo) near Piè della Grotta.

**Elevation:** 400 meters a.s.l.

**Soil:** Clayey rich in skeleton and marine sediments.

**Vineyard area:** Trebbiano Abruzzese: 1.9 Ha, Pecorino: 1.5 Ha

**Training system:** Counter-espalier with single and double Guyot pruning.

**Vine density:** Trebbiano 2,600 Ha, Pecorino 4,000 Ha.

**Yield:** 40 ql/Ha.

### Winemaking Notes

**Harvest:** Pecorino first week of September, Trebbiano second week of September, harvest is by hand into small boxes.

**Vinification:** Crushing and destemming followed by fermentation in steel with periodic resuspension – maceration on the skins for 26 days at controlled temperature (28°). Malolactic fermentation in 500 L, third-run French oak tonneaux.

**Aging:** Maturation on the lees for 4 months with weekly resuspension. The Trebbiano Abruzzese and Pecorino are then combined and matured a further 2 months on lees in steel, then held in bottle 4 months before release.

**Production:** 4,600 750 ml bottles.



**INALTO – Vini d’altura di Adolfo De Cecco** had its origin in 2015. After becoming a sommelier Adolfo De Cecco started a project to create a world-class Montepulciano d’Abruzzo. He pitched the concept to Thomas Duroux, winemaker and general manager of Chateau Palmer. Duroux was immediately intrigued by the project, so much so that he came to Abruzzo immediately. After touring the entire region, De Cecco and Duroux arrived in Ofena, in the province of Aquila, an area almost 500 metres above sea level. This, they decided, was the perfect location to focus on a wine that could be refined and elegant. They began by renting some vineyards, and INALTO was born.