Cantina Orsogna Spiritus Terrae Trebbiano d'Abruzzo DOP

Description:
Spiritus Terrae is a dry white from Abruzzo, southern Italy, made by Cantina Orsogna from 100% Trebbiano. It has fresh fruit and white-flower aromas, with a soft, elegant palate and lively acidity. Fermentation takes place spontaneously, using naturally occurring yeasts, and the wine is aged in concrete tanks rather than oak. The result is a fresh, balanced style that lets the grape and its fruit character take centre stage.

Tasting notes:
White Flowers, Green Apple, Citrus, Fresh Pear, White Peach, Herbal Notes, Fresh Acidity

Allergens:
Contains sulphites.

Dish Pairing:
- Grilled fish
- Seafood pasta
- Roast chicken
- Courgette and ricotta tart

Talking Point:
Cantina Orsogna was founded in 1964 and has grown into a cooperative of hundreds of local growers in Abruzzo. The Spiritus Terrae range focuses on native Italian grape varieties and low-intervention winemaking. The cooperative farms vineyards between the slopes of Majella National Park and the Adriatic coast, an area where the mountain influence and sea breezes help create favourable conditions for growing grapes organically and biodynamically.