



Il Mostro

2022

'THYRUS'

Trebbiano d'Abruzzo | Abruzzo - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Trebbiano

Vineyard: Various vineyards in
Abruzzo

Vine Age: 21-years-old

Soil Type: Rocky limestone

Viticulture: Certified organic -
sustainable - dry-farmed

Fermentation: Native - stainless steel

Skin Contact: 12 hours

Aging: 6 months in stainless steel

Alcohol: 12%

Residual Sugar: 0.5 g/L

pH: 3.1

Total Acidity: 6.6 g/L

Total SO2: 88 ppm

Total Production: 500 cases

UPC: 8032611771651

About

Italian legend has it that Thyrus is a river dragon that besieged Terni, a city in the southern part of Umbria, in the Middle Ages. A brave knight of the noble House of Cittadini, having had enough of the destruction of his beloved hometown, stood up to the dragon and, miraculously, killed it. Since that day, the town incorporated the dragon in its coat of arms next to the Latin inscription: "**Thyrus et amnis dederunt signa Teramnis**" ("Thyrus and the river gave their insignia to Terni"). It's easy to imagine the knight, weary after his arduous battle, sitting down by the river to enjoy some victorious sips of this refreshing wine.

The grapes were sourced from south-east facing vineyards at 200 meters above sea level around Abruzzo. They were brought to the cellar and, after crushing, were left on the skins for 12 hours in stainless steel before being pressed. The wine fermented spontaneously in concrete barrels at 16°C, after which it spent 6 months on the lees in the same vessels. The wine was racked before bottling, unfiltered, with a small sulfur addition.

Tasting Notes

Straw yellow in color, with a delicate bouquet. The palate is ample but dry, with white peach, lemon, and subtle basil notes. Its finish is lifted and bright.