



AZIENDA AGRICOLA AUSONIA

Trebbiano d'Abruzzo 'Apollo'

The origins of this organic micro-estate are deeply tied to the land and nature of Abruzzo. Winemaker Simone Binelli's father, an entomologist, discovered one day while walking through his son's soon-to-be vineyards a rare, beautiful butterfly—the *Euchloe ausonia*. With his father's encouragement, Simone decided to name his winery Ausonia as a potent reminder that his new vine-growing pursuit should always be in harmony with the region's natural beauty. From the start, organic viticulture has been the rule at Ausonia; native grape varieties Montepulciano, Trebbiano and lesser-known Pecorino have pride of place—the symbiosis of native grape and native terroir being the ultimate goal.



WINERY: Azienda Agricola Ausonia

WINEMAKER: Simone Binelli

ESTABLISHED: 1984

REGION: ITALIA • Abruzzo • Atri (Teramo)

APPELLATION: Trebbiano d'Abruzzo DOC

BLEND: 100% Trebbiano

VINEYARDS: Estate hillside vineyards are cared for according to organic/biodynamic principles. Soils mix clay and limestone.

AGE OF VINES: 10-20 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled stainless steel tanks. Aged in tank. Malolactic conversion allowed. Bottled unfiltered.

TASTING IMPRESSIONS: Aromas of white peach, jasmine. Fruity and pure, with suggestions of fresh pineapple, melon.

PAIRING SUGGESTIONS: Fresh fish or shellfish; as a aperitif



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