



MASCIARELLI

## MARINA CVETIC CHARDONNAY IGT

### TECHNICAL SHEET

**Name:** "Marina Cvetic" Chardonnay IGT  
**Type:** white  
**First vintage:** 1991  
**Average production:** n.19.000btl  
**Location:** San Martino sulla Marrucina – Vacri (Chieti)  
**Grape variety:** Chardonnay 100%  
**Vignard facing:** south-east  
**Yield per hectare:** 9.000 kilos  
**Size and altitude of vineyards:** 390 m. above the sea level  
**Soil of each vineyard :** limey clay  
**Training and pruning system:** spur cordon  
**Density of installation:** 6.000 plants per hectare  
**Age of vines:** 20 years  
**Harvesting time:** 10-15 September  
**Fermentation in:** wood, for 15 to 30days  
**Fermentation temperature:** 18°C – 20°C  
**Temperature control system :** cellar conditioning  
**Malolactic fermentation:** totally completed  
**Chemical analysis:** ph3.00, total acidity 5.70  
**Alcohol content:** 14,50% approx  
**Ageing before bottling:** 23months in barriques, 100% new  
**Type of wood and capacity of barriques:** Oak (Querques Serseris) -225l

### ORGANOLEPTIC INFORMATION

**Clarity:** Brilliant Temperature  
**Colour:** Intense clear golden yellow  
**Bouquet:** Intense - complex - fine - intense and deep aroma  
**Taste:** Fruity - flowery – roasted flavour (ripe medlar, banana - juniper – roasted hazelnut)  
**Temperature:** 12-14 °C

### SERVING SUGGESTIONS

Savoury pie filled with truffle and mushrooms



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### MASCIARELLI TENUTE AGRICOLE S.R.L.

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Certification

