



MASCIARELLI

VILLA GEMMA

BIANCO IGT COLLINE TEATINE

TECHNICAL SHEET

Name: Bianco Colline Teatine IGT Villa Gemma

Type: white

First produced: 1985

Average yearly production: 110.000

Location: S. Martino s. Marrucina, Ripa Teatina, Loreto Aprutino

Yield per hectare: 10 tons

Trailing and pruning systems: bingle curtain (Pergola Abruzzese)

Altitude of vineyards: S. Martino s. Marrucina 400 mt,
Ripa Teatina 250 mt, Loreto Aprutino 350 mt

Density of plants: 1.600 per hectare

Time of harvesting: end of September

Fermentation in: stainless steel vats

Wine production methods: harvested in crates, 14 hours of criomaceration, destemming, static decantation of must, pressing, cooling controlled fermentation and ageing in stainless steel

Bottling period: december

Ageing before bottling: to be drunk young

Serving temperature: 13° c

TASTING NOTES:

Grape variety 80% Trebbiano d'Abruzzo - 15% Cococciola - 5% Chardonnay

Clarity: crystalline

Colour: pale straw yellow

Bouquet: fairly intense – fine aroma

Flavour: fruity - flowery (hints of yellow fruit, apple, banana / white flowers - jasmine)

FOOD PAIRINGS:

Raw fish – medium sized fish – fish-based first courses.



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Certification

