



MASCIARELLI

LINEA CLASSICA

TREBBIANO D'ABRUZZO DOC MASCIARELLI

TECHNICAL SHEET

Name: Trebbiano D'Abruzzo DOC Masciarelli

Type: white

Grape variety: 100% Trebbiano D'Abruzzo

First produced: 1981

Average production: 400.000 bottles

Vineyard location and altitude: San Martino sulla Marrucina 400 m, Ripa Teatina 250 m, Loreto Aprutino 350 m, Controguerra 200 m

Yield per hectare: 10.000 kg

Soil: clay and lime

Trailing and pruning system: Abruzzo pergola, spur cordon

Installation density: 1600 plants per hectare

Harvesting period: 25-30 September

Fermentation in: stainless-steel, vats

Fermentation temperature: 18-20°C

Length of fermentation and process of maceration: 15 days approx. Static decanting of must after destemming and soft pressing; cold controlled fermentation and refinement in stainless steel

Alcohol content: 13% approx.

CHARACTERISTICS

Grape variety: Trebbiano d'Abruzzo

Clarity: limpid

Colour: Straw yellow with greenish glints

Bouquet: Fairly intense; fine aroma

Flavour: Hints of apple, apricot and iris

Best served at a temperature of 8- 9 C°

SERVING SUGGESTIONS

Seafood salad – all delicate fish dishes



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Certification

