



MASCIARELLI

Castello di Semivicoli | Trebbiano d'Abruzzo DOC

TECHNICAL SHEET

Name: Trebbiano d'Abruzzo DOC Castello di Semivicoli
Grapes: Trebbiano 100%
First year of production: 2004
Average production: 12.500 bottles of 0,75 l; 500 magnum
of 1,5 l
Vineyard location and altitude: Casacanditella - 380 m a.s.l.
Soil: medium texture loose
Age of vines: 50 years
Training system: Guyot
Planting density: 6.000 plants per hectare
Yield per hectare: 8.000 kg
Harvest time: first half of October
Vinification: harvest in boxes, cryomaceration and fermentation in
stainless steel tanks
Ageing: 24 months in bottle
Alcoholic content: 14% vol
Service temperature: 10-12° C

TASTING NOTES

Clarity: clear
Color: straw yellow with greenish reflections
Bouquet: refined, quite intense
Aromatic notes: mineral and iodized nose, apple and apricot hints

FOOD PAIRINGS

Adriatic Sea fish



MASCIARELLI Tenute Agricole s.r.l.

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ISO 14001

BUREAU VERITAS
Certification

