



Masciarelli

BIANCO COLLINE TEATINE IGT

- Organoleptic sheet:

Colour: Straw yellow; Bouquet: Fairly intense - fine aroma; Taste: Fruity - flowery (hints of yellow fruit, apple, banana / white flowers - jasmine); Serving suggestions: Raw fish – medium fat fish – fish-based first courses

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

- First produced: 1985

- Average production: 400.000 bottles

- Location: S. Martino s. Marrucina - Ripa Teatina - Loreto - Controguerra

- Soil of each vineyard: Limey, clay and lime

- Age of vines: 37 years

- Yield per hectare: 10000 kg

- Altitude of each vineyard: S. Martino sulla Marrucina 400 m, Loreto Aprutino 350 m, Ripa Teatina 250 m, Controguerra 200 m

- Trailing and pruning system: Abruzzo pergola(canopy)spur cordon

- Density of installation: 1600 plantsper hectare

- Harvesting period: End of September

- Fermentation: in stainless-steel vats

- Vinification: Hand picking, 19 hours cold maceration, pressing, static decanting of must, cold controlled fermentation, final refining in stainless steel.

- Bottling period: February - Pre bottling 5 months

- Fermentation temperature: 16° - 18°C

- Temp. control system: Heat-controlled vats

- Length of fermentation: 19 hours cold maceration, 15 - 30 days fermentation
Grapes : Trebbiano d'Abruzzo (80.00%), Chardonnay (5.00%)

ABRUZZO

The region is situated at the centre of the Italian peninsula facing the Adriatic. Abruzzo contains some of Italy's tallest mountains. The climate of Abruzzo is Mediterranean and mild thanks to the sea. Inside the region the climate is continental with cold winters and very hot summers. Rains and snows are very abundant during the winter. During the summer the climate is dried.

