Masciarelli

TREBBIANO D ABRUZZO DOC



- Organoleptic sheet:
Colour: Straw yellow with greenish glints; Bouquet: Fairly intense - fine aroma; Taste: Hints of apple, apricot and iris; Serving suggestions: Seafood salad – all delicate fish dishes
- Grape variety: Trebbiano d'Abruzzo
- First produced: 1981
- Average production: 400.000 bottles
- Location: S. Martino sulla Marrucina, Loreto Aprutino, Ripa Teatina, Controguerra
- Soil of each vineyard: clay and lime
- Age of vines: 38 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: 25 - 30 September
- Fermentation: in stainless-steel vats
- Vinification: static decantingof must after destemming and softpressing; cold controlled fermentationand refinement in stainless steel
- Bottling period: February
- Fermentation temperature: 18° - 20°C
- Temp. control system: Heat-controlled vats
- Lenght of fermentation: 15 days approx.
- Serving temperature: around 8 -9 °C

Grapes : Trebbiano d'Abruzzo (100.00%)

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.



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