

Masciarelli

TREBBIANO D'ABRUZZO DOC CASTELLO DI SEMIVICOLI

- Organoleptic sheet:

Colour: Straw yellow; Bouquet: Intense - elegantl; Taste: Fruity – flowery (yellow fruit and jasmine aromas); Serving suggestions: "Fagottino" with truffles and mushrooms

- Grape variety: Trebbiano d'Abruzzo

- First produced: 1991

- Average production:18.000 0,75l -500 Magnum

- Location: S. Martino sulla Marrucina; Ripa Teatina; Bucchianico; Casacanditella

- Yield per hectare: 8000 kg

- Altitude of vineyards: 380 m

- Trailing and pruning system:Abruzzo pergola (canopy)

- Density of installation: 1.600 plants per hectare

- Age of vines: 40 years

- Harvesting period: first half of October

- Fermentation: in stainless steel vats

- Vinification: harvest in baskets14 hours cold maceration pressing settling of must cold fermentation and ageing in stainless steel

- Bottling time: September, one year after harvest

- System of temperature control:heat -controlled vats

- Lenght of fermentation: 15–30 days

- Alcoholic content: 14,50%

- Ageing: it can be aged for long

- Serving temperature: 12-13°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.



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong