



MASCIARELLI



Trebbiano d'Abruzzo 2018

Trebbiano d'Abruzzo

ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard-bearer for the Abruzzo region, and an inspiration to all emerging Italian wine regions. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

WINE

Just as Masciarelli made a name for Abruzzo's Montepulciano grape, they also elevated the quality and reputation of the Trebbiano grape. The particular Trebbiano in Abruzzo is a relative of the grape planted in many other areas of Italy, but in the climate and soils of Abruzzo when farmed for quality it produces a wine with fantastically expressive fruit and a gorgeous balance of round concentration and mineral freshness.

VINEYARD

In a span of only 30 miles between the Apennine Mountains and the Adriatic Sea, Masciarelli has carefully assembled 60 specific sites averaging just 5 acres and spread across the diverse soils and altitudes of the 4 provinces of Abruzzo.

Location: San Martino sulla Marrucina 1,312 feet, Loreto Aprutino 1,148 feet, Ripa Teatina 849 feet.

Soils: The five specific vineyards that bear fruit for this wine range in altitude from 435 to 1,200 feet with soils of calcareous clay and lime.

Farming: These vineyards are farmed sustainably.

Grape Varieties: 100% Trebbiano d'Abruzzo.

WINEMAKING

Vinification: After destemming, the grapes are pressed and undergo a long, cool fermentation in stainless steel.

Aging: Further aging in stainless steel maintains the freshness and vibrancy of the fruit producing a wine that exhibits bright apricot, orchard fruit and iris aromas and flavors.

TASTING NOTE

Delightful, expressive combination of stone fruits with a round, concentrated mid-palate that finishes with minerality and, as with all the wines, complex and long.