



MASCIARELLI





BIANCO 2024

Abruzzo, Italy

ABOUT MASCIARELLI

Through tremendous vision and endless innovation, Masciarelli has not only become one of the most admired wineries in Italy, but is often regarded as the standard-bearer of the Abruzzo region. Led by the mother-daughter team of Marina Cvetić and Miriam Lee Masciarelli, the winery is the only one in Abruzzo to own land in all four provinces and produce wine from 100% estate-owned vineyards.

THE WINE

Villa Gemma Abruzzo Bianco, created just a year after the iconic Villa Gemma Montepulciano, further cemented Abruzzo's reputation for exceptional wines. First released in 1985, this white blend of Trebbiano, Pecorino, and Cococciola highlights the region's unique grape varieties. The wine strikes a perfect balance, offering bright citrus and ripe stone fruit flavors with a touch of spice. It is fresh yet deep, showcasing both complexity and vibrancy. Villa Gemma Bianco has become one of the most exciting wines in the Masciarelli range.

TECHNICAL INFORMATION

VINEYARD: From three vineyards averaging 37 years of age ranging in elevation from 435-1,200 feet on calcareous clay and limestone

WINEMAKING: After destemming and pressing, this wine undergoes a 20-hour cold soak prior to a cool fermentation in stainless steel.

VINTAGE: The 2024 Abruzzo harvest began in early August due to a hot, dry summer. Despite early ripening, the grapes stayed fresh and healthy, promising excellent wines.

AGING: Short time in stainless steel

ALC. BY VOL.: 13%

PRESS

90

Vinous

90

Wine Enthusiast

90

James Suckling

"The 2024 Bianco Villa Gemma Abruzzo wafts up with a delicate blend of white flower, shaved pear and chamomile aromas. This is silken in feel with a wave of ripe orchard fruit and sweet spice that swirls across the palate. Hints of candied melon mix with a floral resonance as the 2024 tapers off with admirable length and crisp acidity."

-Eric Guido, Vinous

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 12x4 (48)

CASE DM: 13x10x12.5 in

CASE WEIGHT: 38 lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.17 lbs

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SRP: \$30

UPC: NO UPC CODE

SCC: 10852165006468