



MASCIARELLI

Gianni Masciarelli | Trebbiano d'Abruzzo DOC

TECHNICAL SHEET

Name: Trebbiano d'Abruzzo DOC Gianni Masciarelli

Grapes: Trebbiano 100%

First year of production: 2012

Average production: 28.000/30.000 bottles

Vineyard location and altitude: Loreto Aprutino, 250 m a.s.l.

Soil: clayey, sandy

Training system: single Guyot

Planting density: 6.500 plants per hectare

Yield per hectare: 9.000 kg

Harvest time: 25-30 September

Vinification: in stainless steel tanks

Alcohol content: 12,5% vol approx.

Service temperature: 8-10°C

TASTING NOTES

Clarity: clear

Color: straw yellow with greenish reflections

Bouquet: refined perfume

Aromatic notes: fresh yellow fruit, apple, apricot and wild pear

FOOD PAIRINGS

White meat (turkey and chicken), sea/lake dishes, raw starters, sushi



MASCIARELLI Tenute Agricole s.r.l.

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ISO 14001

BUREAU VERITAS
Certification

