



MASCIARELLI

Marina Cvetic Trebbianco d'Abruzzo 2016

Montepulciano 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

The Marina Cvetic Trebbiano Riserva represents the ultimate expression of what Trebbiano d'Abruzzo can be. Like Montepulciano, Trebbiano was once thought to be a workhorse grape without the potential to produce great wines. Gianni Masciarelli challenged this view and created one of Italy's great white wines, with impressive structure and incredible aging potential.

VINEYARD

There are two specific vineyards for this wine, ranging in altitude from 750 to 1,170 feet.

Soil: Clay and limestone

Farming: Sustainable

Vine Training: Pergola

Grape Variety: 100% Trebbiano d'Abruzzo

WINEMAKING

Fermentation: In barrel

Aging: 12 months in first-passage French barriques, where the malolactic conversion is completed. After barrel aging, the wine spends an additional 12 months in bottle.

Alcohol: 14.5%

VINTAGE

August rains dampened the impact of the preceding summer heat. Following the rain was another stretch of sunny and dry weather, which prevented fungal diseases and leaving the fruit healthy and abundant.



TASTING NOTE

This Trebbiano explodes with ripe, concentrated stone and orchard fruit complemented with floral and spice notes. It is a distinct wine with a big personality, but remarkable refinement and complexity alongside.