

Castello di Semivicoli

Trebbiano d'Abruzzo

DOC Superiore



Technical Sheet

Name

Trebbiano d'Abruzzo DOC Superiore Castello di Semivicoli

Alcoholic strength

13,5% Vol.

Grapes

Trebbiano Abruzzese 100%

First year of production

2004

Vineyard location and altitude

Casacanditella (CH), 380 m. a.s.l.

Vineyard exposure

East/West

Vineyard soil type

Medium texture, loose

Training system

Abruzzo pergola

Planting density

1600 plants per hectare

Yield per hectare

80 q.

Age of vines

45 years

Harvest time

first half of October

Vinification

harvest in boxes, cryo-maceration in wine press and fermentation in steel. Aging on the lees for 12 months, then aging in the bottle for 24 months.

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

10-12 C°

Masciarelli Winery

Tasting Notes

Crystal clear, straw yellow color with greenish reflections. Refined bouquet, quite intense, citrusy. Mineral notes to the nose, great sapidity and aromatic complexity.

Food Pairings

Saffron risotto