

Gianni Masciarelli

Trebbiano D'Abruzzo DOC



Technical Sheet

Name

Trebbiano d'Abruzzo doc Gianni Masciarelli

Alcoholic strength:

13% Vol.

Grapes

Trebbiano abruzzese 100%

First year of production

2013

Vineyard location and altitude

Loreto Aprutino (Località Cocciapazza e Remartello), 250 m. a.s.l.

Vineyard exposure

varied

Vineyard soil type

Clayey-medium limestone

Training system

Abruzzo pergola and single Guyot

Yield per hectare

90 q.

Planting density

from 1.600 to 6.200 plants per hectare

Age of vines

from 15 to 35 years

Harvest time

end of September

Vinification

in stainless steel tanks at a controlled temperature 14-16°C
Ageing in stainless steel

Aging potential

Drink now

Ideal serving temperature

10-12° C

Tasting Notes

Limpid, straw yellow color with greenish reflections. Refined and intense bouquet. Aromas of yellow fruit, apricot and herbs.

Food Pairings

White and delicate meats (chicken, turkey), sushi