

Linea Classica

Trebbiano d'Abruzzo DOC Linea Classica



Technical Sheet

Name

Trebbiano d'Abruzzo DOC Linea Classica Masciarelli

Alcoholic strength

13% Vol.

Grapes

Trebbiano abruzzese e Trebbiano toscano 100%

First year of production

1981

Vineyard location and altitude

S. Martino s. Marrucina 400 mt. – Bucchianico 250mt – Loreto Aprutino 350 mt. – Ripa Teatina 250 mt – Colonnella 200 mt – Corropoli 200mt

Vineyard soil type

Clayey, medium lime, loose

Training system

Abruzzo pergola – Guyot

Yield per hectare

100 -120 q.li

Planting density

from 1.600 to 6.500 plants per hectare

Age of vines

from 5 to 40 years

Harvest time

end of September

Vinification

Static settling of the must after destemming and soft pressing; controlled cold fermentation and maturation in stainless steel

Aging potential

Drink now

Ideal serving temperature

10-12°C

Tasting Notes

Limpid, straw yellow color with greenish reflections. Intense bouquet, fine aroma, hints of apple, apricot and iris.

Food Pairings

Summer recipes with fish and seasonal vegetables