



MASCIARELLI

# Trebbiano d'Abruzzo 2017

## Trebbiano 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, producing 100% estate, all hand-harvested wine.

### WINE

Just as Masciarelli made a name for Abruzzo's Montepulciano grape, they also elevated the quality and reputation of the Trebbiano grape. The particular Trebbiano in Abruzzo is a relative of the grape planted in many other areas of Italy, but in the climate and soils of Abruzzo when farmed for quality it produces a wine with fantastically expressive fruit and a gorgeous balance of round concentration and mineral freshness.

### VINEYARD

In a span of only 30 miles between the Apennine Mountains and the Adriatic Sea, Masciarelli has carefully assembled 60 specific sites averaging just 5 acres and spread across the diverse soils and altitudes of the 4 provinces of Abruzzo.

*Location:* San Martino sulla Marrucina 1,312 feet, Loreto Aprutino 1,148 feet, Ripa Teatina 849 feet.

*Soils:* The five specific vineyards that bear fruit for this wine range in altitude from 435 to 1,200 feet with soils of calcareous clay and lime.

*Farming:* These vineyards are farmed sustainably.

*Grape Varieties:* 100% Trebbiano d'Abruzzo.

### WINEMAKING

*Vinification:* After destemming, the grapes are pressed and undergo a long, cool fermentation in stainless steel.

*Aging:* Further aging in stainless steel maintains the freshness and vibrancy of the fruit producing a wine that exhibits bright apricot, orchard fruit and iris aromas and flavors.

### VINTAGE

The second smallest vintage in Italy since the 1940's, in some regions 30% lower than normal. Dry and warm winter, but a record snowfall in Abruzzo. Early bud break again and then frost. A little rain in spring but mostly characterized by warm spring and summer. Harvest was warm and grapes bunches were small as well as berries. Clemency, a little rain and cooler temps for harvest. In the end healthy grapes, with aromatic whites and reds more structured.



### TASTING NOTE

Delightful, expressive combination of stone fruits with a round, concentrated mid-palate that finishes with minerality and, as with all the wines, complex and long.