

Gianni Masciarelli

TREBBIANO D'ABRUZZO DOC

100% Trebbiano d'Abruzzo grapes from Loreto Aprutino vineyards. Harvested at the end of September and fermented in steel in order to make a young and fresh wine, which expresses the vine in the most genuine way possible. The result is a dense white with aromas of yellow fruit, apricot and aromatic herbs. The body is full and savory. Its perfect pairings are white meats (turkey and chicken), seafood dishes, raw appetizers and sushi.

Information Sheet

First Name: Gianni Masciarelli Trebbiano d'Abruzzo DOC

Grapes: selezione di uve Trebbiano d'Abruzzo 100%

First year of production: 2013

Production area and vineyard altitude: Loreto Aprutino (Località Cocciapazza e Remartello), 250 mt s.l.m.

Yeld per hectare: 90 quintals

Training system: Abruzzo's Pergola and Single Guyot

Vinification: in stainless steel tanks. Aging in stainless steel.

