



Consumer Pricing  
CSPC# 713106  
SRP - \$19.00

## Trebbiano d'Abruzzo DOC

<b>Pronunciation</b>	MASH-ia-rell-ee TRAY-byano
<b>Year</b>	Current Vintage
<b>Winery</b>	Masciarelli
<b>Region</b>	Abruzzo
<b>URL</b>	<a href="http://www.masciarelli.it">http://www.masciarelli.it</a>
<b>Oenologist</b>	Romeo Taraburelli

MASCIARELLI

### OVERVIEW

Masciarelli is a famous winery in Abruzzo, the demarcation point for the generalization of southern Italy. More particularly they are in the province of Pescara and the vineyards are close to the sea. Masciarelli's list of accolades is long to say the least. At the time of writing this description he holds more than a dozen Gambero Rosso Tre Bicchieri Awards for his wines over the 20 years that he has been making wine on the 100-hectare estate near Chieti. In the 2004 Guide he had five wines reach the finals for the Tre Bicchieri Awards. In 2004 they were named "Winery of the Year" by Gambero Rosso's Italian Wines 2004. This is no small feat as this award is given only to the very top cellars in the Italian wine industry.

### WINE NOTES

Grape Variety	Vinification	Aging	Alcohol
Trebbiano d'Abruzzo	14 hours of cold maceration, 15 to 30 days of fermentation in stainless steel tanks.	Conditioned in the s s tank and then transferred into bottle for further ageing.	13 %



### EXPERIENCE



#### Appearance

Straw yellow with greenish glints.



#### Aroma

Fairly intense with notes of green apple, floral and mineral notes.



#### Taste

Crisp with a hint of green apple and apricot.



#### Serving Suggestions

Seafood salad on greens, all delicate white fish dishes and pastas.

### TASTING NOTES

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