



MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accommodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



Marina Cvetic Trebbiano d'Abruzzo Riserva 2018

Montepulciano d'Abruzzo DOC, Italy

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. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

WINE

The Marina Cvetic Trebbiano Riserva represents the ultimate expression of what Trebbiano d'Abruzzo can be. Like Montepulciano, Trebbiano was once thought to be a workhorse grape without the potential to produce great wines. Gianni Masciarelli challenged this view and created one of Italy's great white wines, with impressive structure and incredible aging potential.

VINEYARD

Location: Sourced entirely from 2 specific vineyards, at altitudes ranging from 750 to 1,200 feet

Soils: Mostly calcareous clay and lime with alluvial sediments

Farming: Traditional pergola as well as high density spur cordon and single guyot; all hand-harvested and farmed sustainably

WINEMAKING

Variety: 100% Trebbiano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days

Aging: 12 months in first-passage French barriques (100% new) followed by 12 months in bottle

Alcohol: 14%



93

Full Review to be Published in March, 2021