



MASCIARELLI

# Classico Trebbiano d'Abruzzo DOC 2017

## TECHNICAL INFORMATION

**Grape variety:** Trebbiano d'Abruzzo

**Location:** S. Martino s. Marrucina - Loreto Aprutino - Ripa Teatina - Controguerra

**Yield per hectare:** 10000 kg

**Altitude:** S. Martino s. Marrucina 400 mt. Loreto Aprutino 350 mt. Ripa Teatina 250 mt. Controguerra 200 mt

**Trailing and pruning system:** Pergola abbruzese (canopy), spur cordon

**Density of installation:** 1600 plants per hectare - 4000 plants per hectare

**Age of vines:** 40+ years

**Harvesting period:** 25 - 30 September

**Fermentation in:** Stainless Steel

**Fermentation temperature:** 18°C - 20°C

**Length of fermentation:** 15 days approx

**Vinification:** Static decanting of must after destemming and soft pressing; cold controlled fermentation and refinement in stainless steel

**Clarity:** limpid

**Colour:** straw yellow with greenish glints

**Bouquet:** fairly intense, fine fragrance

**Flavour:** hints of apple, apricot and iris

## SERVING SUGGESTIONS

Seafood salad – all delicate fish dishes.

Best served at a temperature of 8 - 9 C°

SKU +671339 12.5%A/V 12 x 750ml GLS Non Listed

Wholesale: \$17.02

GLS Retail: \$20.99

\*Prices subject to change without notice and do not include taxes or bottle deposit.



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