



# 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%

### VINTAGE

The winter was quite regular and spring began with very favourable temperatures leading to excellent budding. Shortly after, abundant rains carried through until mi-July, requiring phytopathological intervention. The later half of summer and fall brought dry and windy weather and lots of sunshine, allowing harvest to begin according to schedule.

## WINEENTHUSIAST

"Vibrant aromas of lemon zest and yellow apple peel are framed in accents of toast and honey on the nose. Fermented in barrel and aged for 12 months in new French oak, it is creamy, rounded and unctuous on the palate yet driven by tightly coiled citrus, apple and melon flavors all wrapped in a warm, toasty embrace. The energy and lift is substantial, with a brûléed lemon note lingering long on the finish. Enjoyable now, this would hold well through 2025." - A.P., 3/2021

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93 James Suckling

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