



MASCIARELLI



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Linea Classica

TREBBIANO D'ABRUZZO

DOC 2016

Grape variety 100% Trebbiano D'Abruzzo

First produced: 1981

Average production: 400,000 bottles

Vineyard location and altitude: San Martino sulla Marrucina 400m, Ripa Teatina 250m, Loreto Aprutino 350m, Controguerra 200m

Yield per hectare: 10,000 kg

Soil: clay and lime

Training and pruning system: Abruzzo pergola, spur cordon

Installation density: 1600 plants per hectare

Harvesting period: 25-30 September

Fermentation: stainless steel vats

Fermentation Temperature: 18-20°C

Length of fermentation and process of maceration:

15 days approx. Static decanting of must after destemming and soft pressing; cold controlled fermentation and refinement in stainless steel.

CHARACTERISTICS

Limpid clarity and straw yellow with greenish glints. The bouquet is fairly intense, with a fine aroma. On the palate, hints of apple, apricot and iris.

SERVING SUGGESTIONS

Seafood salad – all delicate fish dishes.

SKU +671339 13%A/V 12 x 750ml GLS Non Listed

Wholesale: \$16.98 GLS Retail: \$20.99

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



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