



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: \$17.00 GLS Retail: \$20.99

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



## BURROWS, LUONGO & ASSOCIATES

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