



MASCIARELLI

Linea Classica

TREBBIANO



MASCIARELLI 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%AV 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.



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