



(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.



Trebbiano d'Abruzzo 2021

Trebbiano d'Abruzzo, Italy

ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standardbearer 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

Just as Masciarelli made a name for Abruzzo's Montepulciano grape, they also elevated the quality and reputation of the Trebbiano grape. The particular Trebbiano in Abruzzo is a relative of the grape planted in many other areas of Italy, but in the climate and soils of Abruzzo when farmed for quality it produces a wine with fantastically expressive fruit and a gorgeous balance of round concentration and mineral freshness.

VINEYARD

Location: 9 specific vineyards, at altitudes ranging from 435 to 1,200 feet.

Soils: Mostly calcareous clay with alluvial sediments.

Farming: Traditional pergola as well as high density spur cordon and single guyot; all hand-harvested and farmed sustainably

WINEMAKING

Fermentation: After destemming a long, cool fermentation done entirely in stainless steel.

Alcohol: 13.0%

TASTING NOTE

"Delightful, expressive combination of stone fruits with a round, concentrated mid-palate that finishes with minerality and, as with all the wines, complex and long."