



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.



Villa Gemma Colline Teatine Bianco 2021

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

Established in 1985 on the heels of the world class Villa Gemma Montepulciano d'Abruzzo, this wine was set to be the first premium white wine produced by the Masciarelli family. Made primarily using native grapes, the use of stainless steel was an innovation for the region and a revelation. The majority of what is produced is consumed in Italy, with nearly half in Abruzzo alone. Aromatic and lively, this is a wine created for the local food and people.

VINEYARD

Location: Sourced from 4 distinct vineyards, ranging in elevation from 656 to 1312 feet, vines averaging 37 years of age

Soils: Limestone, clay and calanchi

Farming: French Guyot; all hand-harvested and farmed sustainably

WINEMAKING

Variety: 50% trebbiano, 30% pecorino, 20% cococciola

Fermentation: After destemming and pressing, a 20 hour cold soak prior to cool fermentation in stainless steel

Alcohol: 13%

VINTAGE

Winter with little rainfall, little cold and windy. Spring with below average temperatures, characterized by the almost absence of rainfall, in which there was a regular and balanced germination for all grape varieties. Very dry summer. The harvest began on August 25 and followed by some rainfall which restored a good balance in the grapes. The grape harvest ended on November 4th.

90

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"Tangy and fleshy fruit with white apricots, chopped apples, fennel and lemons. Some white pepper character. Medium-bodied with bright acidity and a vibrant, zesty and mineral finish." -J.S. 8/22

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Vinous