



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.



Trebbiano d'Abruzzo 2022

Trebbiano d'Abruzzo, Italy

ESTATE

Through tremendous vision and endless innovation, Masciarelli has not only become one of the most admired wineries in Italy, but is often regarded as the standard-bearer of the Abruzzo region. Founded in 1981 with only two hectares under vine, Gianni Masciarelli established rigorous quality-focused vineyard practices at a time when Abruzzo lacked direction as a wine region, taking his cues from Burgundy and Champagne and translating them to the varied terroirs of his home.

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."