



MASCIARELLI

Marina Cvetic | Chardonnay Colline Teatine IGT

TECHNICAL SHEET

Name: Chardonnay Colline Teatine IGT Marina Cvetic
Grapes: Chardonnay 100%
First year of production: 1991
Average production: 19.000 bottles of 0.750 l; 100 bottles of 3 l
Vineyard location and altitude: S. Martino sulla Marrucina –
400 m a.s.l.
Soil: calcareous clay
Yield per hectare: 8.000 - 9.000 kg
Training system: vineyard rows (spur cordon)
Planting density: 6.000 plants per hectare
Age of vines: 18-20 years
Harvest time: first half of September
Vinification: cryomaceration in a press for 12 hours and fermentation in
new French oak barrels
Ageing: in barrique for 12 months, in bottle for 12 months
Alcohol content: 14% vol approx.
Service temperature: 10-12°C

TASTING NOTES

Clarity: brilliant
Color: light, golden
Bouquet: intense, complex
Aromatic notes: hints of medlar, broom and ripe apple

FOOD PAIRINGS

Small bundle filled with truffle and mushrooms, foie gras, lake fish,
cheese, white meat



MASCIARELLI Tenute Agricole s.r.l.

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ISO 14001

BUREAU VERITAS
Certification

