



MASCIARELLI

Marina Cvetic | Trebbiano d'Abruzzo DOC Riserva

TECHNICAL SHEET

Name: Trebbiano d'Abruzzo DOC Riserva Marina Cvetic
Grapes: Trebbiano 100 %
First year of production: 1991
Average production: 12.500/24.500 bottles of 0,75 l –
300 magnum of 1,5 l
Vineyard location and altitude: S. Martino sulla Marrucina – 400 m
a.s.l.; Bucchianico 250 m a.s.l.
Soil: clayey average calcareous
Age of vines: 18-20 years
Training system: Guyot
Planting density: 6.000 plants per hectare
Yield per hectare: 7.000-8.000 kg
Harvest time: 10-20 October
Vinification: cryomaceration in press for 12 hours and fermentation in
new French oak barrels
Aging: in barrique for 12 months, in bottle for 12 months
Alcohol content: 14% vol approx.
Service temperature: 12°C

TASTING NOTES

Clarity: brilliant
Color: golden yellow, shining and complex
Bouquet: very intense, full flowery aroma
Aromatic notes: Sicilian almond, white peach, piana apple

FOOD PAIRINGS

Baked fish, white meat, cheese



MASCIARELLI Tenute Agricole s.r.l.

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ISO 14001

BUREAU VERITAS
Certification

