



MASCIARELLI



Villa Gemma Colline Teatine Bianco 2016

Colline Teatine IGT

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 was the first premium white wine to be produced by Masciarelli. 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 and half is consumed in Abruzzo. Aromatic and lively a wine created for the local food and people.

VINEYARD

Location and Soils: Sourced from four distinct vineyards, ranging in elevation from 1312 to 656 feet with Limestone, Clay and Calanchi soils. S. Martino s. Marrucina 1312 ft, Ripa Teatina 820 ft, Casacanditella 820 ft, Bucchianico 656 ft.

Grape Varieties: Pecorino 33%, Trebbiano d'Abruzzo 32%, Cococciola 32%, Chardonnay 3%

Age: Vines averaging 37 years of age

Yields: 59 hl/ha on average

Farming: These vineyards are farmed sustainably planted in traditional Abruzzo Pergola method.

WINEMAKING

Fermentation and Aging: After destemming and pressing, this wine undergoes a 20-hour cold soak prior to a cool fermentation in stainless steel.

Alcohol: 13%

VINTAGE

Characterized by a warm dry winter with early budbreak, frost was a risk as happened in Burgundy. Spring saw a wetter than normal conditions and summer was cooler than normal. It helped reduce the crops and yields were lower. Estates such as Masciarelli were able to harvest at the correct times, and the wines tended to show more acid and less alcohol.

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JAMES SUCKLING

"This is very tangy and intense with a milk, yogurt and sliced apple character buttressing the ripe apple. Full body. Flavorful and delicious."