



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.



Marina Cvetic Trebbiano d'Abruzzo Riserva 2019

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

The Marina Cvetic Trebbiano Riserva represents the ultimate expression of what Trebbiano d'Abruzzo can be. Like Montepulciano, Trebbiano was once thought to be a workhorse grape without the potential to produce great wines. Gianni Masciarelli challenged this view and created one of Italy's great white wines, with impressive structure and incredible aging potential.

VINEYARD

Location: Sourced entirely from 2 specific vineyards, at altitudes ranging from 750 to 1,200 feet

Soils: Mostly calcareous clay and lime with alluvial sediments

Farming: Traditional pergola as well as high density spur cordon and single guyot; all hand-harvested and farmed sustainably

WINEMAKING

Variety: 100% Trebbiano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days

Aging: 12 months in first-passage French barriques (100% new) followed by 12 months in bottle

Alcohol: 14%

VINTAGE

After an almost absent winter, the end of April and May brought sudden drops in temperatures, with frosts at the bottom of valleys, negatively impacting both the budding and fruit set with. The delay in the occurrence of phenological phases was recovered in late summer despite two floods in mid-July. The difficult fruit set turned out to be a great qualitative advantage on all the cultivated varieties, allowing to mitigate an unusual and troubled climatic course.

vinous

91

"A fruit-forward and extroverted expression with notes of baked apple, dried nectarines, almond paste and honied florals. This is silky and enveloping, balanced by stimulating acidity with a savory, almost-salty mix of mineral-tinged orchard fruits and hints of ginger. There's the slightest hint of perceptible heat to contend with here, yet it doesn't get in the way, as a twang of zesty citrus reverberates through the long and structured finale. A full minute goes by as you notice a note of roasted hazelnut continues to linger. There's so much pleasure to be found here already that it's hard to imagine cellaring the 2019, yet a few years are sure to bring even further depths." -E.G., 4/2021