



MASCIARELLI

## MARINA CVETIC

### TREBBIANO D'ABRUZZO RISERVA DOC

#### TECHNICAL SHEET

**Name:** "Marina Cvetic" Trebbiano Riserva DOC  
**Type:** white  
**First vintage:** 1991  
**Average production:** n.33.000btl  
**Location:** San Martino sulla Marrucina – Ripa Teatina (Chieti)  
**Grape variety:** Trebbiano d'Abruzzo 100%  
**Vignard facing:** east  
**Yield per hectare:** 8.000 kilos  
**Size and altitude of vineyards:** 280 m. above the sea level  
**Soil of each vineyard :** clay and lime  
**Trailing and pruning system:** Abruzzo pergola (canopy)  
**Density of installation:** 1.600 plants per hectare  
**Age of vines:** 50 years  
**Harvesting time:** second half of October  
**Fermentation in:** wood , for 15 to 30days  
**Fermentation temperature:** 18°C – 20°C  
**Temperature control system :** cellar conditioning  
**Malolactic fermentation:** totally completed  
**Chemical analysis:** ph3.50, total acidity 5.70  
**Alcohol content:** 14,50% approx  
**Ageing before bottling:** 22months in barriques, 100% new  
**Type of wood and capacity of barriques:** Oak (Querques Serseris) -225l

#### ORGANOLEPTIC INFORMATION

**Clarity:** Brilliant  
**Colour:** Shining golden yellow  
**Bouquet:** Very intense; full aroma  
**Taste:** Fruity, flowery, spicy. Clearly recognisable flavours of papaya, golden peach, lavender, honey and vanilla.  
**Temperature:** 12-14°C

#### SERVING SUGGESTIONS

Baked fish – white meat – full-fat cheese



#### MASCIARELLI TENUTE AGRICOLE S.R.L.

Via Gamberale, 1 - 66010 San Martino sulla Marrucina (Ch), Abruzzo – Italy  
Tel:+39.0871.85241 | Fax:+39.0871.85330 | info@masciarelli.it  
www.masciarelli.it

ISO 14001

BUREAU VERITAS  
Certification

