JASCI & MARCHESANI · ITALY

Trebbiano d'Abruzzo, 2025

Trebbiano d'Abruzzo DOC, Monteodorisio - Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Trebbiano/Ugni Blanc	12%	2025 · 750 ml

STILL

Tasting notes

Appearance: Straw yellow. Nose: Delicate; green and yellow apple, light floral notes. Palate: Dry, fresh and balanced, with light fruit and good acidity. Finish: Clean, medium, lightly mineral.

About the wine

Organic Trebbiano from the Vasto area is vinified without skin contact and fermented at a controlled 16°C to keep it fresh and light. The estate's whites come from the Sinello valley, where vineyards date back to 1953. Jasci & Marchesani has farmed organically since 1960, with certification in 1978.

Winemaking

MATURATION	About 6 months in stainless steel and bottle.

Cellar and service

SERVE AT	8–10 °C
AGEING POTENTIAL	Best enjoyed young.
FOOD PAIRING	· Seafood starters, grilled fish, seafood pasta, light pasta, fresh cheese · Avoid: Heavy red meat, rich braised dishes, very spicy food, sweet desserts

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee; Trebbiano: treb-bee-AH-no