MARINA CVETIĆ · MASCIARELLI · ITALY

Chardonnay, 2021

Colline Teatine IGT, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	14%	2021 · 750 ml

STILL

LABEL

Tasting notes

rich and creamy, brimming with dried apple, roasted pecans, dark honey, tangy caramelized banana notes and a long, satisfying and dry nutty finish.

About the wine

The grapes come from the Fonte Filippo vineyard in San Martino sulla Marrucina and from Bucchianico, near the Majella massif. After 12 hours of cold maceration in the press, the juice ferments in French oak barriques and ages on its lees with frequent bâtonnage. Chardonnay was the first international variety Masciarelli planted in Abruzzo.

Winemaking

MATURATION	On the lees in French oak barriques with frequent bâtonnage, then bottle ageing (duration not stated)

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	5-7 years
FOOD PAIRING	Fish, tartare, shellfish

Say it: Marina Cvetić: mah-REE-nah TSVEH-teech; Chardonnay: shar-do-NAY