MARINA CVETIĆ · MASCIARELLI · ITALY

Trebbiano d'Abruzzo Riserva, 2023

Trebbiano d'Abruzzo DOC, Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Trebbiano/Ugni Blanc	13.5%	2023 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Bright golden yellow. Nose: Ripe yellow apple and apricot, layered with almond, brioche and hints of honey and vanilla. Palate: Dry and full-bodied, with a silky texture. Ripe stone fruit and candied citrus are balanced by lively acidity. Finish: Long and fresh, with lingering pear and citrus notes.

About the wine

Hand-picked grapes from San Martino sulla Marrucina and Bucchianico, harvested in October, cold-macerate for 12 hours in the press. The juice then ferments in new French oak barriques, where the wine matures before further ageing in bottle. First made in 1991, it helped launch the Marina Cvetić line, named after Gianni Masciarelli's wife.

Awards

Falstaff 2025 — 93 points (2023)

Winemaking

MATURATION	Aged on its lees with frequent stirring, followed by bottle maturation

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	Till 2033
FOOD PAIRING	· Grilled fish, lobster, roast chicken, creamy pasta. · Avoid: Very spicy dishes, sweet sauces, delicate raw seafood.

Say it: Marina Cvetić: mah-REE-nah TSVEH-teech; Trebbiano: treb-bee-AH-no; Riserva: ree-ZER-vah