MASCIARELLI · ITALY

Trebbiano d'Abruzzo, 2025

Trebbiano d'Abruzzo DOC, Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Trebbiano/Ugni Blanc	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Clear straw yellow with greenish highlights. Nose: Apple and apricot, accompanied by delicate iris notes. A clear combination of orchard fruit and floral aromas. Palate: Dry and medium-bodied, with rounded fruit through the mid-palate. Apricot and apple flavours are supported by lively acidity. Finish: Long, with lingering fruit and a mineral impression.

About the wine

The grapes are grown on clay-limestone hillsides in the Chieti, Pescara and Teramo provinces, at 200–400 metres. They are destemmed and gently pressed, and the settled juice ferments cool in stainless steel, with no oak. Gianni Masciarelli first made this wine in 1981, the year he founded the winery.

Winemaking

MATURATION	Matured in stainless steel to preserve freshness.

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	· Fish, seasonal vegetables, clam pasta and garlic-butter prawns. Vietnamese options: steamed fish or lightly seasoned grilled squid. · Avoid: Very spicy dishes, sweet glazes, heavily charred beef and strong blue cheeses may overwhelm the wine

Say it: Masciarelli: mah-shah-REL-lee; Trebbiano: treb-bee-AH-no