



# MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accomodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



## Villa Gemma Colline Teatine Bianco 2020

Montepulciano d'Abruzzo DOC, Italy

### ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard bearer for the Abruzzo region, and an inspiration to all emerging Italian wine regions. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

### WINE

Established in 1985 on the heels of the world class Villa Gemma Montepulciano d'Aburzzo, this wine was set to be the first premium white wine produced by the Masciarelli family. Made primarily using native grapes, the use of stainless steel was an innovation for the region and a revelation. The majority of what is produced is consumed in Italy, with nearly half in Aburzzo alone. Aromatic and lively, this is a wine created for the local food and people.

### VINEYARD

**Location:** Sourced from 4 distinct vineyards, ranging in elevation from 656 to 1312 feet, vines averaging 37 years of age

**Soils:** Limestone, clay and calanchi

**Farming:** French Guyot; all hand-harvested and farmed sustainably

### WINEMAKING

**Variety:** 40% Pecorino, 30% Trebbiano d'Abruzzo, 20% Chardonnay, 10% Cococciola

**Fermentation:** After destemming and pressing, a 20 hour cold soak prior to cool fermentation in stainless steel

**Alcohol:** 13.5%

### VINTAGE

A beautiful vintage! First, a mild winter with average rain and snow, regular spring and summer, sunny but not too hot, which allowed especially for the white wines to gain acidity and vitality and distension, being expressive at the same time. Apart for a few extreme events (hail) that caused a slight reduction in quantity of grapes produced, generally speaking there was a long summer and a warm fall with nice weather until half of November, allowing for the actual phenolic maturation of each grape and procrastination of the harvest of Montepulciano, which as the latest variety, expresses its full potential when harvested between October and November.

### TASTING NOTE

Brilliant, pale straw yellow color. Fairly intense with floral notes, great flavor and minerality.