

Marina Cvetic

CHARDONNAY COLLINE TEATINE IGT

The first international grape variety planted by Masciarelli in Abruzzo in the areas of Bucchianico and San Martino sulla Marrucina, close to Majella, is affected by the powerful influence of sea and mountains that contribute to the full phenolic maturity of the grape. To the nose, floral scents of broom and jasmine and fruity scents of medlar. Very flavorful and almost buttery on the palate, with fleshy tropical fruit creating a real sense of texture. Significant acidity drives the long finish.

Information Sheet

- **First Name:** Marina Cvetic Chardonnay Colline Teatine IGT
- **Uve:** Chardonnay 100%
- **First year of production:** 1991
- **Production area and vineyard altitude:** S. Martino S. Marrucina 350 mt s.l. – Fonte Filippo e Bucchianico
- **Yield per hectare:** 90 quintals
- **Training system:** Pergola abruzzese e Guyot
- **Vinification:** cryomaceration in pressing for 12 hours and fermentation in French oak barrique. It ages on its lees for the whole period with frequent batonnage, followed by aging in bottle.

