



## TREBBIANO D'ABRUZZO “CASTELLO DI SEMIVICOLI”

In 2009, after a long conservative restoration, the Semivicoli Castle was opened to the public to become the great "wine house" of Masciarelli.

Today Masciarelli produces 22 labels and distributes wines from the most interesting oenological territories in Europe: from Portugal to Burgundy, from Champagne to Moselle, Tokaj, France-short, all for tasting at the Semivicoli Castle.

After cryo-maceration with the skins, which allows the maximum extraction of polyphenolic substances, Trebbiano Castello di Semivicoli ferments and refines in steel, then in bottle for a minimum of 12 months. After a few years, it is striking for its surprising freshness and its fluid, succulent structure. Fruity aromas predominate with plenty of candied fruit, lime, dried apple and papaya. The body is full-bodied, supported by bright acidity, great minerality and a long finish.

TYPOLOGY:

**White**

ALCOHOL:

**14.5%**

ORIGIN:

**Italy - Abruzzo**

FORMAT:

**750 ml**

GRAPPE:

**Trebbiano D' Abruzzo**

