



VINITY
WINE COMPANY

Masseti Francesco Mezzo Pieno – Trebbiano

Appellation: Trebbiano Colli Aprutini IGT

Type: Dry, white

Varietal: 100% Trebbiano d' Abruzzo

Masseti Francesco uses no chemical fertilizers, pesticides or herbicides.

The geographic designation *Colli Aprutini*, can be used by wines from the province of Teramo. The first historical evidence of winemaking in Abruzzo dates back to Polybius, a Greek historian who lived between 205 and 123 BCE, who praised the quality of wines from Piceno-Aprutina, an area which corresponds roughly to modern-day Teramo.

Tasting Notes

Color: Intense yellow-gold.

Bouquet: Very persistent with marked hints of orchard fruit, mainly Williams pear.

Taste: Intense and persistent in the mouth. Strong sea-air minerality.

Serving Temperature: 15° C (60° F).

Pairing

It goes well with white meats, carpaccio, raw fish, shellfish and roast fish. Excellent meditation wine.

Vineyard Notes

Vineyard Location: Colonnella (Teramo), Abruzzo, Italy.

Elevation: 120 meters (400 feet) a.s.l.

Exposure: Southeast.

Soil: Clayey rich in skeleton and marine sediments.

Training System: Spurred cordon.

Vineyard Age: 10 years.

Vine Density: 5680 plants/Ha.

Yield: 30 hl / Ha.

Winemaking Notes

Harvest: Hand-harvested in boxes by the first week of October

Vinification: Spontaneous fermentation in steel, without selected yeasts and without temperature control. No maceration. Malolactic fermentation in stainless steel.

Aging: 10 months in steel.

Bottling: Unfiltered.

Production: 3,000 750 ml bottles.



Masseti Francesco Agricultural Company began when Francesco Massetti decided, at the age of four, he wanted to create an open-air company when he grew up. Today, almost 30 years later, with a degree in Agricultural Sciences, he lives that dream of working outdoors with a view of the nearby Adriatic. He founded his winery in Colonnella in 2014 – 5.5 hectares of vineyards in the Abruzzo hills and a winery in an old, red farmhouse exposed to the southern sun all day long. He chose to focus on the traditional varieties of the Abruzzese: Montepulciano and Trebbiano. The property is spread over 8 hectares. Digging through the rows of trees you can still find the remains of shells where once there was an ancient sea. The main rules are: **no to chemistry** and **yes to biodiversity**. The rest is the result of clayey soil, stones, south-east exposure and an endless passion.