

Masciarelli's Marina Cvetic Trebbiano d'Abruzzo DOC Terre Di Chieti Riserva

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To understand what this wine represents, one must start from a bold intuition. Trebbiano, in Abruzzo, was long considered a “humble” grape variety, good for every day consumption, unambitious wines. It took visionary figures to overturn this idea, and at the forefront stands Gianni Masciarelli, who conceived the project of Trebbiano aged in barrique as early as 1981, giving birth to a pioneering wine, the first to truly believe that the region’s most significant white grape variety could compete with the great whites of the world. Marina Cvetic Riserva was born precisely from this vision, first produced with the 1991 vintage and ever since established as a benchmark.

That vision was taken up and carried on with authority by Marina Cvetic, who today leads the estate alongside her daughter Miriam Lee. We owe it to her the continuity and growth of a project that has succeeded in transforming Trebbiano d'Abruzzo from an understated grape into one of Italy's most prestigious and, above all, extraordinarily long-lived white wines. This is no exaggeration: stylistically, this wine looks to the great whites of Burgundy yet retains the power and character that only the Abruzzese variety can deliver, the most interesting, from an organoleptic standpoint, within the entire Trebbiano family.

The wine originates from the vineyards of the Teatine hills, in Bucchianico, at the foot of majestic calanchi, and in the San Martino sulla Marrucina area where the winery is based. These are lands that, thanks to low yields per hectare, strictly manual harvesting in October, and low-temperature maceration, yield grapes of remarkable balance and concentration. The vinification follows the method conceived by Gianni Masciarelli: cryo-maceration in the press, fermentation in French oak barriques, and a long ageing on the lees with frequent bâtonnage, followed by bottle rest. It is in that small wood that Trebbiano finds its ideal training ground, developing an uncommon personality and character.

In the glass, it presents a brilliant golden yellow. The nose is of great elegance and breadth: it opens on notes of pineapple and papaya, yellow peach and ripe tropical fruit, enriched by lavender, spices, and that breath of acacia honey that signs its complexity. On the palate it is warm and enveloping, but it is the progression that truly stands out: creamy and savoury, underpinned by a lively acidity that keeps everything in tension, with a broad and persistent finish that returns to white fruits and spiced tones. This is a wine that surprises with its structure, aromatic depth, and, precisely, its ageing potential: one of those rare Italian whites conceived to last and improve over the years.

And at the table comes the confirmation. We tasted it paired with a simple yet delicious grilled sea bream, and it was a delight: the creaminess and warmth of the wine embraced the delicate flesh of the fish, while the savouriness and lively acidity enhanced the smoky note from the grill, cleansing the palate without ever overpowering it. Proof that, behind its “important” stature, this is a wine capable of engaging with even the most straightforward and direct cuisine and elevating it.

Company Profile

Masciarelli Tenute Agricole represents a synthesis of tradition, innovation and quality. Deeply rooted in the Abruzzo region but at the same time strongly projected toward international excellence, the company stands out for its strong commitment to sustainability and the enhancement of biodiversity. Masciarelli is led with passion and determination by Marina Cvetic, assisted by her daughter Miriam Lee. With an annual production of 2.5 million bottles, half of which are premium wines with a strong artisanal component, Masciarelli has always been a symbol of Abruzzo’s winemaking renewal and for more than a decade has been reconfirmed year after year among Italy’s top 100 wineries. With more than 60 parcels of vineyards between the sea and the mountains in Abruzzo’s 4 provinces and a highly specialized staff, the company produces 8 lines of wines, totaling 28 labels, as well as organic oils and grappas. Through Gianni’s Selection, it also distributes a selection of labels from Europe’s most interesting wine territories, from Portugal to Burgundy and Champagne, from Franciacorta to Moselle and Tokaj. The beating heart of the winery is San Martino sulla Marrucina, in the province of Chieti, where the main winery is based; however, it is at Castello di Semivicoli that the Masciarelli experience is fully lived: a 17th-century baronial palace, purchased and transformed by the Masciarelli family into a charming wine resort, it is now an essential reference

point for regional wine tourism, the site of original cultural and food and wine events, stays dedicated to leisure and the discovery of the territory, and tailor-made fairy-tale weddings.

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