

Masciarelli's Villa Gemma Bianco Abruzzo DOC 2024

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Writing about the Masciarelli winery is not just about immersing oneself in the Abruzzo region: it is going to the roots of Italian winemaking quality.

The Villa Gemma Line is an absolute icon of Masciarelli's production.

Villa Gemma Bianco Abruzzo DOC is an authentic example of a white wine that is always modern, transcending trends thanks to its identity consolidated over time.

A composite blend of characterful grapes, with Trebbiano d'Abruzzo providing a fresh fruity intensity that combines with the acidity and floral notes of Cococciola, completing the structure and sapidity generously brought by Pecorino.

Three proud grape varieties, representatives of oenological Abruzzo, for a wine that, with the same pride, consolidates the qualitative and territorial vocation of this company.

Villa Gemma Bianco is first tasted on the nose: an extraordinary breadth surprises even the expert enthusiast.

The marked and elegant minerality is found on the palate, where it is enhanced in the structure and excellent gustatory complexity.

The finish is rich and enveloping: the olfactory balance harmoniously comes to mind, while the sapidity and freshness immediately invite another sip.

This wine demands a stellar pairing, with ingredients of extreme quality: fish main courses and raw fish (crudi) enhance its current, vibrant, and winning style, making it a strongly identifying feature of the Masciarelli formula.

Company Profile

Masciarelli Tenute Agricole is an undisputed benchmark for Italian wine.

Founded in 1981 by Gianni Masciarelli in San Martino sulla Marruccina, in the heart of hilly Abruzzo, it has chosen from the beginning to enhance native grape varieties and interpret, through the diverse soils and microclimates of Abruzzo, a rich and complex wine-growing territory.

The managerial approach of Marina Cvetić Masciarelli, who has led the company since 2008, has grown its international vocation and commitment to environmental sustainability.

Today, the new generation is also involved in the company, with Miriam Lee and Chiara, daughters of Marina and Gianni, who safeguard the future vision of the family project.

The heart of the Masciarelli project has always been the

Castello di Semivicoli, a 17th-century baronial palace, now a charming *relais* nestled among the vineyards.

Masciarelli's estates wind through 4 Abruzzese provinces, with a production of about 2.5 million bottles, over 20 labels, and 7 product lines.

Masciarelli has helped bring wine-growing Abruzzo onto the international stage, acting as an authoritative witness to the quality and identity of its wines.

The excellence of its labels has been recognized by top wine critics.

Masciarelli invests continuously in agronomic research with the goal of combining production and environmental protection. The company's sustainable approach focuses on reducing waste and optimizing resource use; it promotes vineyard biodiversity and fosters the presence of plant and animal species that safeguard the ecosystem in which it operates. Each year, the company publishes an Environmental Statement documenting its ongoing commitment to reducing its environmental footprint.

A strong focus on sustainability, oenological innovation, international vision and high-level hospitality: a combination of best practices that protects the landscape while enhancing the cultural value of the territory.

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