



*Masciarelli*

## MONTEPULCIANO D ABRUZZO MARINA CVETIC DOC

- Organoleptic sheet:

Colour: Ruby red with garnet reflections; Bouquet: Intense - complex - full; Taste: Fruity - flowery - spicy (ripe red berries - blackberries – dry flowers - violets - vanilla – bitter chocolate); Serving suggestions: Fillet steak with black truffles, barbecued meats

- First produced: 1997

- Average production: 400.000 bottles

Location and altitude of each vineyard: S. Martino sulla Marrucina 400 m, Ripa Teatina 200 m, Nereto 250 m, Casacanditella - Semivicoli 220 m, Loreto Aprutino 380 m, Corropoli 260 m, Controguerra 240 m, Colonnella 250 m

- Grape variety: Montepulciano d'Abruzzo

- Name and size of vineyards: Colle di Paolo, Schiavone, FonteFilippo, Cave (S. Martino sullaMarrucina) 30 hectares, Arenile (Ripa Teatina) 7 hectares, Nereto 6 hectares, Casacanditella - Semivicoli1,3 hectares, Cocciapazza (Loreto Aprutino)15 hectares, Colle (Corropoli) 30 hectares, Pignotto (Controguerra) 20 hectares, Cerasa (Colonnella) 18 hectares

- Trailing and pruning system:Abruzzo pergola (canopy), spur cordon, plain Guyot

- Yield per hectare: 8000 kg

- Harvesting period: mid October

- Fermentation: in Stainless steel

- Fermentation temperature: 28°C - 30°C

- Temperature control system: Cooling plant

- Length of fermentation andmaceration: 15-20 days fermentation/20-30 days maceration

- Type of wood and capacity ofbarriques: Oak (Querques Serseris) - 225 l

- Ageing before bottling: 12/18 months in new barriques

Grapes : Montepulciano d'Abruzzo (100.00%)

## ABRUZZO

The region is situated at the centre of the Italian peninsula facing the Adriatic. Abruzzo contains some of Italy's tallest mountains. The climate of Abruzzo is Mediterranean and mild thanks to the sea. Inside the region the climate is continental with cold winters and very hot summers. Rains and snows are very abundant during the winter. During the summer the climate is dried.

