



MASCIARELLI

Masciarelli

Montepulciano d'Abruzzo

2015



Alcohol:
13.0%



ESTATE

Founded in 1981, Masciarelli and its wines have become the standard-bearer for Abruzzo, and an inspiration to all emerging Italian wine regions. At just 22 years of age, Gianni Masciarelli believed that his home of Abruzzo and native grape varieties could produce world-class wines, but the true potential had yet to be realized. With a strong focus on vineyard management, Gianni went against the grain with intense vineyard site and farming focus, reducing yields, working sustainably, and greatly increasing fruit quality. In the winery, he broke the mold by gently and precisely handling fruit, and introducing French barriques to add depth and complexity to his wines, and resulting in better integration of tannin. The innovation Gianni and his wife Marina Cvetic brought to the vineyards and the winery has been rewarded with 29 Tre Bicchieri and recognition as a groundbreaking and iconic winery in Italy.

WINE

In many ways the “standard” example for Montepulciano in the world, an ambassador as the introduction to the grape and the Abruzzo region for many consumers. This wine shows how the late ripening Montepulciano grape when handled with care produces welcoming wines of soft acidity, ripe and moderate tanning, and

bright red berry and cherry fruit with a distinct spicy character. This wine is intended to be consumed in its youth and is a terrific complement to roasted meats, pastas and pizza – the ultimate trattoria wine.

VINEYARD

In a span of only 30 miles between the Apennine Mountains and the Adriatic Sea, Masciarelli has carefully assembled 60 specific sites averaging just 5 acres and spread across the diverse soils and altitudes of the 4 provinces of Abruzzo. These vineyards are farmed sustainably, and the six specific vineyards that bear fruit for this wine range in altitude from 435 to 1,200 feet, planted on soils of calcareous clay.

VINIFICATION

After destemming, the grapes are pressed and undergo a short, warm fermentation on the skins in stainless steel. Further aging in stainless steel maintains the freshness and vibrancy of the fruit producing a wine that exhibits bright red berries, cherry and violet aromas and flavors. The wine is then racked and bottled by gravity without fining or filtration.

TASTING NOTE

Rich and ripe dark cherry fruit, along with attractive spicy, smoky notes. Fleshy and full, with surprising depth and length.

2014: – Best Buy Wine Enthusiast

2012: – 92 Points James Suckling

“Virtually impossible to beat for value” – Antonio Galloni

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