



MASCIARELLI

MARINA CVETIC

MONTEPULCIANO D'ABRUZZO DOC SAN MARTINO ROSSO

TECHNICAL SHEET

Name: "Marina Cvetic" Montepulciano d'Abruzzo DOC

Type: red

First vintage: 1997

Average production: n.400.000btl

Location: S. sulla Marrucina – Ripa Teatina – Nereto

Casanditella - Semivicoli – Loreto Aprutino – Corropoli- Controguerra –
Colonella

Grape variety: Montepulciano d'Abruzzo 100%

Yield per hectare: 8.000 kilos

Altitude of vineyards: 200 m. up to 400m. above the sea level

Trailing and pruning system: Abruzzo pergola (canopy), spurcordon,
plain Guyot

Harvesting time: mid of October

Fermentation in: stainless steel 15-20days, maceration 20-30days

Fermentation temperature: 28°C – 30°C

Temperature control system : cooling plant

Alcohol content: 14,50% approx

Ageing before bottling: 12/18months in barriques, 100% new

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

ORGANOLEPTIC INFORMATION

Clarity: Limpid

Colour: Ruby red with garnet reflections

Bouquet: Intense - complex - full

Taste Fruity: flowery - spicy (ripe red berries - blackberries – dry flowers
violets - vanilla – bitter chocolate)

Temperature: 16-18°C

SERVING SUGGESTION:

Fillet steak with black truffles, barbecued meats



MASCIARELLI TENUTE AGRICOLE S.R.L.

Via Gamberale, 1 - 66010 San Martino sulla Marrucina (Ch), Abruzzo – Italy

Tel:+39.0871.85241 | Fax:+39.0871.85330 | info@masciarelli.it

www.masciarelli.it

ISO 14001

BUREAU VERITAS
Certification

