



MASCIARELLI

LINEA CLASSICA

ROSATO IGT COLLINE TEATINED'ABRUZZO DOC MASCIARELLI

TECHNICAL SHEET

Name: Rosato Colline Teatine IGT Masciarelli

Type: Rosè

Grape variety: 100% Montepulciano d'Abruzzo

First produced: 1981

Average production: 150.000 bottles

Vineyard location and altitude: San Martino sulla Marrucina 400 m, Ripa Teatina 250 m, Colonnella 160 m

Yield per hectare: 10.000 kg

Soil: limey and clay

Trailing and pruning system: Abruzzo pergola, spur cordon

Installation density: 1600 plants per hectare – 4000 plants per hectare

Harvesting period: 1-5 October

Fermentation in: stainless-steel, vats

Fermentation temperature: 28-30°

Length of fermentation and process of maceration: static decanting of must after destemming and soft pressing; cold controlled fermentation and refinement in stainless steel

Alcohol content: 13% approx.

CHARACTERISTICS

Grape variety: Montepulciano d'Abruzzo

Clarity: very limpid

Colour: Dull dark pink with bright glints

Bouquet: Fairly intense; fine aroma

Flavour: Fruity - flowery (hints of red cherry and rose petals)

Best served at a temperature of 8- 9 C°

SERVING SUGGESTIONS

Macaroni with fresh tomatoes



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Certification

