



MASCIARELLI

## LINEA CLASSICA

### MONTEPULCIANO D'ABRUZZO DOC MASCIARELLI

#### TECHNICAL SHEET

**Name:** Montepulciano d'Abruzzo doc Masciarelli

**Type:** Red

**Grape variety:** 100% Montepulciano d'Abruzzo

**First produced:** 1981

**Average production:** 1.100.000 bottles

**Vineyard location and altitude:** San Martino sulla Marrucina 400 m, Ripa Teatina 250 m, Fara Filiorum Petri 300 m, Villamagna 280 m, Loreto Aprutino 350 m, Corropoli 180 m, Controguerra 145 m, Colonnella 160 m

**Vineyard facing:** east

**Yield per hectare:** 10.000 kg

**Soil:** limey and clay

**Trailing and pruning system:** Abruzzo pergola, spur cordon, plain guyot

**Installation density:** 1600 plants per hectare

**Harvesting period:** end September through October

**Fermentation in:** stainless-steel, vats

**Fermentation temperature:** 28-30°

**Length of fermentation and process of maceration:** destemming and pressing followed by 10-15 days permanency on skins

**Alcohol content:** 13% approx.

**Ph:** 3,40

**Total acidity:** 5,50

#### CHARACTERISTICS

**Grape variety:** Montepulciano d'Abruzzo

**Clarity:** limpid

**Colour:** deep ruby red

**Bouquet:** intense, complex, fine

**Flavour:** Red berries, cherry, redcurrants, violets, hints of tobacco

**Best served at a temperature of** 16-18 C°

#### SERVING SUGGESTIONS

Barbecued meats – lamb, cheese and eggs



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Certification

