



MASCIARELLI

## GIANNI MASCIARELLI MONTEPULCIANO D'ABRUZZO DOC

### TECHNICAL SHEET

**Name:** Gianni Masciarelli Montepulciano d'Abruzzo DOC

**Grapes:** Montepulciano d'Abruzzo grapes selection 100%

**First year of production:** 2012

**Average number of bottles produced:** 180,000

**Location of production:** Loreto Aprutino

(Cocciapazza and Remartello)

**Type of ground of each vineyard:** medium calcareous clay

**Yield per hectare:** 90 quintals

**Elevation of each vineyard:** Loreto Aprutino 350 mt asl

**Training system:** Guyot and Abruzzo's Pergola

**Plant density:** 1,600 to 8,000 plants per hectare

**Harvest:** Second week of October

**Fermentation tank material:** stainless steel

**Fermentation time:** 18-21 days

**Temperature control system:** thermo-controlled tanks

**Alcohol:** 13 degrees

**Service temperature:** 16°C to 18 °C

#### TASTING NOTES:

**Variety:** 100% Montepulciano d'Abruzzo

**Clarity:** clear

**Colour:** Deep ruby red

**Bouquet:** intense - complex - refined

**Flavor notes:** Red fruit, cherry, currant, violet, with tobacco hints

#### FOOD PAIRINGS:

Cold cuts, goulash, Cantonese duck



#### 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

