



MASCIARELLI

GIANNI MASCIARELLI CERASUOLO D'ABRUZZO DOC

TECHNICAL SHEET

Name: Gianni Masciarelli Cerasuolo d'Abruzzo DOC
Grapes: selection of Montepulciano d'Abruzzo 100%
First year of production: 2014
Average number of bottles produced: 18,000
Location of production: Loreto Aprutino, 350 mt s.l.m. (PE)
Type of ground of each vineyard: medium calcareous clay
Yield per hectare: 90 quintals
Training system: Abruzzo's pergola and single Guyot
Plant density: 1,600 to 8,000 plants per hectare
Harvest: 1-5 October
Fermentation tank material: stainless steel
Temperature control system: thermo-controlled tanks
Fermentation temperature: 20°C-22°C
Alcohol: 13%
Service temperature: 8°C to 10°C

TASTING NOTES

Variety: Montepulciano d'Abruzzo 100%
Clarity: very clear
Color: cherry pink with bright reflections
Bouquet: quite intense – refined perfume
Flavor fruity and floral (red cherry and hints of rose petals)

FOOD PAIRINGS:

Cold cuts, vegetarian dishes, parmigiana pie, legumes soups,
Roasted meat. Ideal for an aperitif.



MASCIARELLI TENUTE AGRICOLE S.R.L.

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BUREAU VERITAS
Certification

