



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

