



MASCIARELLI

Marina Cvetic | Iskra Colline Teramane DOCG

TECHNICAL SHEET

Name: Iskra Colline Teramane DOCG Marina Cvetic

Grapes: Montepulciano 100%

First year of production: 2003

Average production: 16.500/28.500 bottles of 0,75 l; 1.000 bottles (1,5 l); 50 bottles (3 l); 20 bottles (6 l)

Vineyard location and altitude: Controguerra (Teramo) – 200 m a.s.l.

Soil: sandy

Age of vines: 50 years

Training system: Guyot

Planting density: 6.000 plants per hectare

Yield per hectare: 7.000-9.000 kg

Harvest time: end of October

Vinification: 15-20 days of fermentation in stainless steel tanks, 20-30 days of maceration

Ageing: 18 months in French oak barrels NEW and 24 months in bottle

Alcohol content: 14,5% vol approx.

Service temperature: 16-18°C

TASTING NOTES

Clarity: limpid

Color: ruby red

Bouquet: very intense, complex

Aromatic notes: spicy with hints of wild berries, red and ripe fruit, blackberry

FOOD PAIRINGS

Roasted lamb, strong taste and well-built dishes



MASCIARELLI Tenute Agricole s.r.l.

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