



MASCIARELLI

## MARINA CVETIC

### MERLOT IGT TERRE AQUILANE

#### TECHNICAL SHEET

**Name:** Merlot Igt Colli Aprutini Marina Cvetic´

**Type:** red

**First produced:** 2006

**Average yearly production:** n. 8.000 (lt. 0,75), n. 500 magnum (lt. 1,5)

**Location:** Ancarano

**Grape Variety:** Merlot 100%

**Alcoholic content:** 14%

**Type of Soil:** middle composition chalky

**Altitude of Vineyards:** 250 mts.

**Average age of vines:** 20 years

**Vineyards exposure:** East

**Trailing and pruning system:** Guyot

**Yield per Hectare:** 7 tons

**Density of plants:** 4.000 per hectare

**Time of harvesting:** end of September

**Fermentation in:** Stainless Steel

**Fermentation's temperature:** 26° C

**System of temperature control:** conditioning

**Length of fermentation and maceration:** fermentation 15-20 days, maceration 20-30 days

**Malolactic Fermentation:** totally completed

**Chemical analysis:** ph 3,55 - total acidity: 5,70

**Type of wood and barrels employed:** French Oak, 225 lts.

**Age of barriques:** 100% new

**Aging:** in Barriques for 12 months, in bottle for 24 months

#### CHARACTERISTICS

**Grape variety:** Merlot IGT

**Clarity:** limpid

**Colour:** concentrated ruby red with carnet reflections

**Bouquet:** intense - complex - full

**Flavour:** fruity - flowery - spicy (ripen red berries, blackberries, dry flowers, violets, vanilla)

**Best served at** 16 - 18 C°

#### SERVING SUGGESTIONS

Lamb, barbecued meats, game cheese.



#### MASCIARELLI TENUTE AGRICOLE S.R.L.

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