



MASCIARELLI

## MARINA CVETIC

MONTEPULCIANO D'ABRUZZO DOC SAN MARTINO ROSSO

### TECHNICAL SHEET

**Name:** "Marina Cvetic" Montepulciano d'Abruzzo DOC

**Type:** red

**First vintage:** 1997

**Average production:** n.400.000btl

**Location:** S. sulla Marrucina – Ripa Teatina – Nereto  
Casanditella - Semivicoli – Loreto Aprutino – Corropoli- Controguerra –  
Colonella

**Grape variety:** Montepulciano d'Abruzzo 100%

**Yield per hectare:** 8.000 kilos

**Altitude of vineyards:** 200 m. up to 400m. above the sea level

**Trailing and pruning system:** Abruzzo pergola (canopy), spurcordon,  
plain Guyot

**Harvesting time:** mid of October

**Fermentation in:** stainless steel 15-20days, maceration 20-30days

**Fermentation temperature:** 28°C – 30°C

**Temperature control system :** cooling plant

**Alcohol content:** 14,50% approx

**Ageing before bottling:** 12/18months in barriques, 100% new

**Type of wood and capacity of barriques:** Oak (Querques Serseris) -225l

### ORGANOLEPTIC INFORMATION

**Clarity:** Limpid

**Colour:** Ruby red with garnet reflections

**Bouquet:** Intense - complex - full

**Taste Fruity:** flowery - spicy (ripe red berries - blackberries – dry flowers  
violets - vanilla – bitter chocolate)

**Temperature:** 16-18°C

### SERVING SUGGESTION:

Fillet steak with black truffles, barbecued meats



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