



MASCIARELLI

VILLA GEMMA

CERASUOLO D'ABRUZZO DOC

TECHNICAL SHEET

Name: Cerasuolo d'Abruzzo Villa Gemma

Type: Cerasuolo

Grape variety: Montepulciano d'Abruzzo

First produced: 1986

Average yearly production: 27.000

Location: S. Martino s. Marrucina

Yield per hectare: 10 tons

Altitude of vineyards: S. Martino s. Marrucina 400 m

Trailing and pruning systems: single curtain (Pergola Abruzzese)

Density of plants: 1.600 per hectare

Time of harvesting: 10 – 15 october

Fermentation in: stainless steel vats

Wine production methods: harvested in crates, destemming, contact with skins for 24 hours, soft pressing and cooling controlled fermentation in stainless steel

Bottling period: following march

Ageing before bottling: to be drunk young

TASTING NOTES

Grape variety Montepulciano d'Abruzzo

Clarity: crystalline

Colour: intense dull pale cherry red with violet reflections

Bouquet: fairly intense

Flavour: fruity - flowery (wild black cherry – pomegranate - violet and lilac)

Best served at a temperature of 9-12 C°

FOOD PAIRINGS

Cold cuts in general - pizzas – fish soup Vasto style.



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Certification

