



MASCIARELLI

VILLA GEMMA

MONTEPULCIANO D'ABRUZZO DOC

TECHNICAL SHEET

Name: Montepulciano d'Abruzzo doc Villa Gemma Rosso

Type: Red

Grape variety: 100% Montepulciano d'Abruzzo

First produced: 1984

Average production: 18.820 0,75 lt - 500 magnum, 120 jeroboam

Vineyard location: S. Martino sulla Marrucina

Vineyard name, size and altitude: Colle Cave, 14 hectares, 400 m

Vineyard facing: east

Yield per hectare: 8000 kg

Soil: limey and clay

Trailing and pruning system: plain guyot

Installation density: 9000 plants per hectare

Age of production vines: 25 years old

Harvesting period: end October

Fermentation in: stainless steel till 1996 and wood from 1997

Fermentation temperature: uncontrolled till 30°C

Temp. control system: Cooling plant

Length of fermentation and process of maceration: 15-20 days

fermentation, 20-30 days maceration

Oenological methods for the improvement of substance

release from the skins: submerged cap

Malolactic fermentation: totally completed

Type of wood and capacity of barriques employed for aging: Oak (Querques Serseris)
- 225 l

Age of barriques: 100% new

Ageing before bottling: 36 months, (18 to 24 months in barriques)

Serving temperature: 18°C

TASTING NOTES:

Clarity: clear

Colour: Deep ruby red

Bouquet: intense - complex - refined

Flavor notes of 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

