



Welcome to our newsletter

September 2026

Estate of the Month: Masciarelli



Masciarelli is a prestigious Italian brand in Australia.

Passion and love for the earth

The passion and love for the land started, in 1981, the production of Masciarelli Wines. Trebbiano and Montepulciano, two grapes once unknown and little considered, are now two stars of the firmament of Italian wine. Masciarelli Tenute Agricole produces seven wine lines and one extra virgin olive oil line.

Masciarelli Tenute Agricole was established in 1981 from the entrepreneurial intuition of Gianni Masciarelli, a symbol of Italian wine and protagonist of the success of modern wine production in Abruzzo. The beating heart of the winery is in San Martino sulla Marrucina, in the province of Chieti, and includes vineyards and olive groves, in all four provinces of Abruzzo.

Wine production – while also having a small production of extra virgin olive oil – now has 22 labels and seven product lines:

Classic Line/Linea Classica, Gianni Masciarelli, Villa Gemma, Marina Cvetic, Castello di Semivicoli, Iskra and La Botte di Gianni.

In the constant and renewed work for innovation, but with respect for the environment and tradition, Masciarelli inaugurated, after a long restoration, Castello di Semivicoli, a seventeenth-century baronial mansion, which is now a Relais de Charme in the vineyards, a driving force of wine tourism in the area.



Castello di Semivicoli



*"I think that anyone has asked at least once: Why am I doing this?
The answer is in the fate of the family, in love brought to our land, and the
satisfaction received from our work."*

*Gianni
Masuarelli*

Selection of Our Wines from Masciarelli



"Gianni Masciarelli"
Trebbiano d'Abruzzo
DOC

Fresh, citrus driven and lightly floral, with a clean mineral finish that shines alongside seafood crudo, grilled prawns, light pasta or simple antipasti.



"Gianni Masciarelli"
Cerasuolo d'Abruzzo
DOC

Vibrant, cherry bright and lightly spicy, a fuller style rosato that pairs beautifully with salumi misti, grilled chicken, pasta all'Amatriciana or Mediterranean salads.



"Gianni Masciarelli"
Montepulciano
d'Abruzzo DOC

Smooth, dark fruited and gently earthy, with soft tannins that make it a perfect match for pizza Napoletana, ragù based pastas, grilled sausages or hard Italian cheeses.



"Marina Cvetic"
Trebbiano d'Abruzzo
Riserva DOC

Rich, creamy and beautifully layered, showing ripe stone fruit, toasted spice and elegant minerality, ideal with butter poached lobster, truffle pasta, roast chicken or aged Pecorino.



"Marina Cvetic"
Chardonnay IGT

Lush, ripe and elegantly oaked, showing golden apple, tropical fruit and toasted vanilla, perfect alongside buttery seafood, creamy pasta, roast pork or rich cheeses.



Selection of Our Wines from Masciarelli



**"Marina Cvetic" Merlot
Terre Aquilane IGT**

Plush, dark berry and cocoa toned, with velvety tannins and a warm, spicy finish that pairs beautifully with slow braised beef, herb roast lamb, mushroom risotto or aged semi hard cheeses.



**"Marina Cvetic"
Montepulciano
d'Abruzzo Riserva DOC**

Powerful, dense and deeply structured, bursting with black cherry, plum, tobacco and dark spice, superb alongside slow cooked ragù, charcoal grilled meats, rich game dishes or aged Pecorino.



**"Marina Cvetic" ISKRA
Montepulciano
d'Abruzzo DOCG
Colline Teramane**

Intense, dark fruited and firmly structured, with layers of blackberry, spice, graphite and savoury depth, exceptional alongside braised lamb shanks, wild boar ragù, charred ribeye or aged Pecorino Gran Riserva.



**"Villa Gemma"
Cerasuolo d'Abruzzo
DOC**

Bright, cherry rich and delicately structured, a deeper rosato that shines with salumi misti, grilled vegetables, herb roast chicken or Mediterranean seafood dishes.



**"Villa Gemma"
Montepulciano
d'Abruzzo DOC**

Bold, dark fruited and beautifully polished, showing black cherry, plum and savoury spice, perfect with rich pasta sauces, slow roast meats, chargrilled steaks or aged Pecorino.



Events



Il Mercante was featured on Sunrise on Wednesday, 26th August 2026, showcasing Italian wines.



Events: Father's Day



Don't forget Father's Day is coming up on Sunday, 6th September 2026.



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