

regions. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

Masciarelli is such an extraordinary story because, as few producers have managed to do, they have succeeded at the very top in creating Villa Gemma one of Italy's icon wines, while also creating something special for the everyday consumer, a wine so much better than it needs to be, an ambassador for the region. This wine for so many people is their introduction to the Montepulciano grape and the Abruzzo region, and the quality and care shown in producing this 100% estate, all hand-harvested wine is reflected in the refinement, soft acidity, ripe and moderate tannins, and bright red berry and cherry notes with a distinct, spicy character.

#### **VINEYARD**

Location: 9 specific vineyards, at altitudes ranging from 435 to 1,200 feet.

Soils: Mostly calcareous clay with alluvial sediments.

Farming: Traditional pergola as well as high density spur cordon and single guyot; all hand-

harvested.

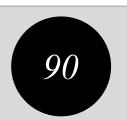
Grape Varieties: 100% Montepulciano d'Abruzzo.

### WINEMAKING

Fermentation: After destemming a short, warm maceration in stainless steel. Aging: In stainless steel to preserve freshness, then bottled by gravity without fining or filtration.

# **VINTAGE**

A heathy vintage. Plenty of water reserves from wet and mild winter. Summer was warm again but September rain shower helped slow down the rapid ripening that came in summer. It was not an early harvest and grapes were well balanced.



lasciarell

MONTEPULCIANO

D'ABRUZZO

nazione Di Origine Con

## **JAMES SUCKLING**

"Cranberries, raspberries, elderberries and fresh herbs dominate on the nose here. Medium to full body, firm tannins and a fresh finish."