



MASCIARELLI



# Marina Cvetic Montepulciano d'Abruzzo Riserva 2015

## Montepulciano d'Abruzzo

### ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard-bearer for the Abruzzo region, and an inspiration to all emerging Italian wine 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.

### WINE

The Marina Cvetic Montepulciano d'Abruzzo represents an intense and remarkable expression of Abruzzo's main variety. The 100% Montepulciano d'Abruzzo comes from 8 of the estate's top parcels and truly represents the summit of what Montepulciano can achieve. Villa Gemma may be the most famous Montepulciano produced by Masciarelli, the only Italian wine to win the coveted Tre Bicchieri award 14 times (and counting), but many view the Marina Cvetic Montepulciano as its equal in quality, differing only in style, and often benefiting from the fact it is blended from parcels crossing a range of altitudes and soils.

### VINEYARD

The 8 specific vineyards that bear fruit for this wine range in altitude from 480 to 1,200 feet.  
*Soil:* Calcareous clay and lime  
*Vine Training:* Pergola, Guyot, Spurred Cordon

### WINEMAKING

*Fermentation:* In stainless steel for 15-20 days; maceration 20-30 days.  
*Aging:* 12-18 months in first-passage French barriques, 100% new.  
*Alcohol:* 14.5%

### VINTAGE

After a mild winter and spring, the vines were several weeks ahead of schedule. However, clouds and cool days slowed the growth and intermittent rain required heavy vineyard attention. Late August and September returned to normal with plenty of sunshine and the resulting fruit was of excellent quality.

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### WINE ENTHUSIAST, CELLAR SELECTION

"Sourced from the winery's San Martino estate in Chieti, this wine is inviting in aromas of clove, tobacco and dill that waft over a dense core of red-skinned berries. The palate displays rich red-fruit tones underscored by oak spice, with fine-grained tannins and structured acidity delivering support and length."