



MASCIARELLI

Villa Gemma Montepulciano d'Abruzzo Riserva 2013

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

Villa Gemma is the wine that announced Abruzzo to the world, showcasing what the region and grapes of Abruzzo could produce. Villa Gemma Montepulciano Riserva is the only Italian wine with 14 consecutive Tre Bicchieri awards and, more importantly, was the wine that established Abruzzo as capable of making truly distinct, extraordinary wines. Villa Gemma Montepulciano Riserva is a powerfully – almost undeniably – intense wine of character and complexity

VINEYARD

Montepulciano from the Colle Cave vineyard in Chieti, the vineyard above and behind the house of Gianni's grandfather, and where his grandfather first started making wine in 1930. This steep-sloped site consists of limestone, clay and gravel, and the traditional pergola vine training is abandoned here for the French Guyot training system.

Farming: These vineyards are farmed sustainably planted in traditional Abruzzo Pergola method.

Grape Varieties: From 100% Montepulciano grapes.

WINEMAKING

Fermentation: A mixture of tradition and innovation is employed for the Villa Gemma Montepulciano d'Abruzzo. First, the must is macerated and fermented in 3-5,000L botti before being transferred to new French barriques.

Aging: 18-24 months and another 24- 36 months in bottle before release.

Alcohol: 14.5%



94

JAMES SUCKLING

"The fruit here is really beautiful with dried violets, crushed lavender, oyster shell and iodine. To be sure, there's lots of vanilla and resin, as well as tar and ash, but the fresh aromas do balance everything out. What's more, while the palate's big and bold with very chewy tannins, there's a streak of fresh acidity that keeps this fine and elegant."