



MONTEPULCIANO D'ABRUZZO

2022

Abruzzo, Italy

ABOUT MASCIARELLI

Through tremendous vision and endless innovation, Masciarelli has not only become one of the most admired wineries in Italy, but is often regarded as the standard-bearer of the Abruzzo region. Led by the mother-daughter team of Marina Cvetić and Miriam Lee Masciarelli, the winery is the only one in Abruzzo to own land in all four provinces and produce wine from 100% estate-owned vineyards.

THE WINE

Masciarelli Montepulciano d'Abruzzo has proudly served as the global benchmark for Montepulciano for nearly 40 years, and, for countless wine drinkers, continues to be the ideal introduction to the wines of Abruzzo. This wine shows how, when handled with care, the late-ripening Montepulciano grape produces refined wines of soft acidity, ripe and moderate tannins, and bright red berry and cherry notes with a distinct, spicy character.

TECHNICAL INFORMATION

VARIETY: 100% Montepulciano

VINEYARD: Six vineyards between 435 to 1,300 feet in altitude planted on calcareous clay. Mix of traditional pergola-training and single Guyot.

WINEMAKING: Fermented on the skins, 100% stainless steel

CERTIFICATIONS: Certified Sustainable (EMAS)

ALC. BY VOL.: 13.5%

PRESS

90 Vinous

"Opens with a savory mix of wild herbs, cedar shavings and dried black cherries. It impresses with its silken textures and a solid core of tart wild berry fruits elevated by a tinge of zesty acidity toward the close. Violet inner florals combine with blood orange as the 2022 finishes long and gently tannic yet still relatively fresh."

-Eric Guido, Vinous

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PRESS

90

VINOUS

PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Screwcap

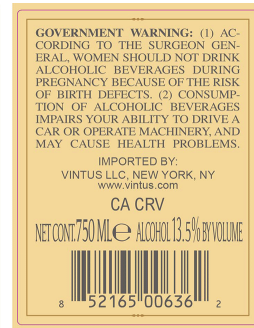
PALLET: 15x4 (60)

CASE DM: 12x9x12 in

CASE WEIGHT: 32 lb

BTL HEIGHT: 11.5 in

ESTATE BOTTLED: Yes



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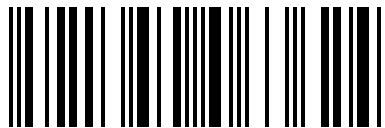
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SRP: \$16.00

UPC: 852165006362

SCC: 10852165006369