



MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accommodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



Marina Cvetic Montepulciano d'Abruzzo Riserva 2018

Montepulciano d'Abruzzo DOC, Italy

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

Location: 8 specific vineyards, at altitudes ranging from 435 to 1,200 feet

Soils: Mostly calcareous clay and lime with alluvial sediments

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

WINEMAKING

Variety: 100% Montepulciano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days

Aging: 12-18 months in first-passage French barriques, 100% new

Alcohol: 14.5%



92

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