



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.



Villa Gemma Cerasuolo d'Abruzzo 2020

Cerasuolo 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

Perhaps the finest rosé production area in Italy, and one of the few appellations dedicated only to rosé, Cerasuolo has a long history of producing serious rosé, and showcasing how well the Montepulciano grape is adapted to rosé. Masciarelli first produced this wine in 1986, only 5 years after the winery was founded. With deep fruit and structure but no shortage of pleasure, it is a rosé you can take to the dinner table.

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: Harvested in crates, destemming, contact with skins for 24 hours, soft pressing and cooling controlled fermentation in stainless steel

Aging: Wine remains in stainless steel tanks until bottling in March

Alcohol: 13.0%

VINTAGE

A beautiful vintage! First, a mild winter with average rain and snow, regular spring and summer, sunny but not too hot, which allowed especially for the white wines to gain acidity and vitality and distension, being expressive at the same time. Apart for a few extreme events (hail) that caused a slight reduction in quantity of grapes produced, generally speaking there was a long summer and a warm fall with nice weather until half of November, allowing for the actual phenolic maturation of each grape and procrastination of the harvest of Montepulciano, which as the latest variety, expresses its full potential when harvested between October and November.

TASTING NOTE

Rich and ripe dark cherry fruit, along with attractive spicy, smoky notes. Fleshy and full, with surprising depth and length.