

MARINA CVETIĆ



ISKRA 2020

Colline Teramane DOCG, Italy

ABOUT MARINA CVETIĆ

Marina Cvetić is Masciarelli's line of small-production, single-estate wines, named for the woman who has helped lead the winery since 1987. In 1991, Gianni Masciarelli named Montepulciano after his wife, a Serbian-born vintner, made from his best parcels and later grown into a full line. Made in far smaller volumes than the rest of the range, each wine is drawn from a curated set of parcels chosen to explore altitude, soil, and structure, built with complexity and aged to last.

THE WINE

ISKRA, meaning "spark" in Serbian, was created by Gianni Masciarelli as a tribute to his wife, Marina Cvetić, who is from Serbia. A part of the Marina Cvetić wine line, ISKRA is a single-vineyard cru of Montepulciano d'Abruzzo, showcasing extraordinary depth and distinction. This wine represents a different expression of Montepulciano, from a warm, high-quality site that was truly a spark of inspiration. Suave and elegant, it emphasizes red fruits and develops into a powerful finish, revealing the aging potential of the Montepulciano grape.

TECHNICAL INFORMATION

VARIETY: 100% Montepulciano

VINEYARD: The vines are located in the province of Teramo at approx. 2,400 feet above sea level. Vine training is spurred cordon, and yields are low at 90 quintals per hectare.

WINEMAKING: 15-20 day fermentation in temperature-controlled stainless steel tanks

VINTAGE: A dry, largely heat-stress-free summer delivered a well-balanced harvest with healthy fruit and sound phenolic maturation. A good vintage with no major weather extremes.

AGING: 12 months in French barriques

ALC. BY VOL.: 15%

PRESS

90

Wine Enthusiast

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 15x6 (90)

CASE DM: 31x45x96 in

CASE WEIGHT: 19 lb

BTL DEPTH: 0 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.16667 lbs

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SRP: \$69

UPC: NO UPC CODE

SCC: 20852165006441