



MASCIARELLI



VILLA GEMMA CERASUOLO D'ABRUZZO 2024

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

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.

TECHNICAL INFORMATION

VARIETY: 100% Montepulciano

VINEYARD: San Martino sulla Marrucina vineyard, 1,200 feet above sea level

WINEMAKING: 24-hour maceration, fermentation in stainless steel tank

VINTAGE: The 2024 Abruzzo harvest began in early August due to a hot, dry summer. Despite early ripening, the grapes stayed fresh and healthy, promising excellent wines.

AGING: 4-5 months in stainless steel

ALC. BY VOL.: 13,5%

PRESS

93

Wine Spectator

92

Vinous

90

Wine Enthusiast

90

James Suckling

"The 2024 Cerasuolo d'Abruzzo Superiore Villa Gemma is perfumed from start to finish, wafting up with violet and rose tones before focusing deeper on a crushed white strawberry aroma. This is round and soft with a core of ripe red berry fruits propelled by tantalizing acidity. Its minerality comes through on the finish, leaving a pleasant inner sweetness and nuances of mint."

-Eric Guido, Vinous

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 10x5 (50)

CASE DM: 13x10x12.5 in

CASE WEIGHT: 38 lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.17 lbs

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SRP: \$26

UPC: NO UPC CODE

SCC: 10852165006475