

Gianni Masciarelli

Montepulciano d'Abruzzo DOC



Technical Sheet

Name

Gianni Masciarelli Montepulciano d'Abruzzo DOC

Alcoholic strength

14% Vol.

Grapes

Montepulciano 100%

First year of production

2012

Vineyard location and altitude

Loreto Aprutino (Località Cocciapazza e Remartello), 250 m. a.s.l.

Vineyard exposure

South/southeast

Vineyard soil type

clay with high sand content

Training system

Abruzzo pergola and single Guyot

Yield per hectare

90 q.

Planting density

from 1.600 to 6.200 plants per hectare

Age of vines

from 15 to 35 years

Harvest time

second half of October

Vinification

In stainless steel tanks, temperature-controlled 28-30°C. Maceration for 15-20 days. Ageing in stainless steel.

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

16°C

Tasting Notes

Limpid, intense ruby red color. Refined, intense bouquet, aromatic notes of red fruit, cherry, currant, violet and smell of tobacco.

Food Pairings

Red meat, aged cheese