

Iskra Marina

Montepulciano d'Abruzzo DOC Riserva



Technical Sheet

Name

Montepulciano d'Abruzzo DOC Riserva Iskra Marina Cvetic

Alcoholic strength

15% Vol.

Grapes

Montepulciano 100%

First year of production

2003

Vineyard location and altitude

Controguerra (TE) – 200 m. a.s.l.

Vineyard exposure

South/East

Vineyard soil type

sandy clay

Training system

Guyot

Planting density

6.500 plants per hectare

Yield per hectare

80 q.

Age of vines

20 years

Harvest time

End of October

Vinification

Harvest in boxes, vinification in stainless steel 28-30°C at the production site. Followed by long contact with the skins and long ageing during which it stays 12 months in first-passage French oak barriques, followed by bottling and ageing in the bottle.

Ageing potential

Can drink now, but has potential for ageing

Ideal serving temperature

16-18°C

Masciarelli Winery

Tasting Notes

Limpid, ruby red with color violet reflections. Very intense and complex bouquet. Vivid notes of blackberry, plum, blueberry and remarkable spicy hints.

Food Pairings

Roasts, stews, or rich and spicy foods