

Linea Classica

Montepulciano d'Abruzzo DOC Masciarelli



Technical Sheet

Name

Montepulciano d'Abruzzo DOC Masciarelli

Alcoholic strength

13,5% Vol.

Grapes

Montepulciano 100%

First year of production

1981

Vineyard location and altitude

S. Martino sulla Marrucina 400 mt. – Bucchianico 250mt - Loreto Aprutino 350 mt. – Ripa Teatina 250 mt – Colonnella 200 mt – Corropoli 200mt

Vineyard soil type

Clayey-medium limestone

Training system

Abruzzo pergola, Single Guyot

Yield per hectare

100 -120 q.

Planting density

from 1.600 to 6.000 plants per hectare

Age of vines

from 5 to 40 years

Harvest time

end of September – October

Vinification

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

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

14° C - 16° C

Tasting Notes

Limpid, deep ruby red color. Intense – complex bouquet. Dark cherries, blackberries, black raspberries and undergrowth.

Food Pairings

Barbecued meats