

Marina Cvetic

Montepulciano d'Abruzzo DOC Riserva San Martino Rosso



Technical Sheet

Nome

Montepulciano d'Abruzzo DOC Riserva San Martino Rosso Marina Cvetic

Alcoholic strength

14.50% Vol.

Grapes

Montepulciano 100%

First year of production

1997

Vineyard location and altitude

S. Martino s. Marrucina 400 m. a.s.l.
(Colle di Paolo, Fonte Filippo, Schiavone, Colle Rosina).

Vineyard soil type

medium texture, clayey

Training system

Guyot

Planting density

from 6.000 to 9.000 plants per hectare

Yield per hectare

80 q.

Age of vines

from 15 to 30 years

Harvest time

mid October

Vinification

The different "cru" are vinified separately with dedicated fermentations and macerations, then aged in barriques for 12 months. The "cru" are then blended, bottled and aged in bottle for at least 6 months

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

16-18 C°

Masciarelli Winery

Tasting Notes

Limpid, deep ruby red color with garnet reflections. Intense and complex bouquet. Fruity, spicy and undergrowth flavour.

Food Pairings

Grilled meats, stews.