

# Villa Gemma

## Cerasuolo d'Abruzzo DOC Superiore



### Technical Sheet

**Name**

Villa Gemma – Cerasuolo d'Abruzzo DOC Superiore

**Alcoholic strength**

14% Vol.

**Grapes**

Montepulciano 100%

**First year of production**

1986

**Vineyard location and altitude**

S. Martino s.Marrucina, 400 m. a.s.l. – Vigneti Cave e Schiavone

**Vineyard exposure**

South/West

**Vineyard soil type**

Clayey - Medium limestone

**Training system**

Guyot

**Planting density**

9.000 plants per hectare

**Yield per hectare**

90 q.

**Age of vines**

about 30 years

**Harvest time**

second and third decade of October

**Vinification**

destemming followed by 12 hours of permanence on the skins at 4 °C fermentation at a controlled temperature – aging on fine lees for 3 months until bottling

**Aging potential**

Drink now

**Ideal serving temperature**

12-14 C°

Masciarelli Winery

### Tasting Notes

Crystal clear, intense cherry-red color with violet reflections. Intense and fruity bouquet. Savory and fresh, intense aromas of fresh cherries, hints of black cherry and pomegranate.

### Food Pairings

Fish soup, pasta with tomato sauce, pizza