

Masciarelli

MONTEPULCIANO D ABRUZZO DOC

- Organoleptic sheet:
Colour: Deep ruby red; Bouquet: Intense - complex - fine; Taste: Red berries, cherry, red currants, violets, hints of tobacco; Serving suggestions: Barbecued meats – lamb, cheese and eggs
- Grape variety: 100% Montepulciano d'Abruzzo
- First produced: 1981
- Average production:1.100.000 bottles
- Location and altitude of each vineyard: S. Martino sulla Marrucina 400 m, Ripa Teatina 250 m, Fara Filiorum Petri 300 m, Villamagna 280 m, Loreto Aprutino 350 m, Corropoli 180 m, Controguerra 145 m, Colonnella 160 m
- Yield per hectare: 10000 kg
- Trailing and pruning system: Abruzzo pergola, spur cordon, plain guyot
- Density of installation: 1600 plants per hectare - 4700plants per hectare - 9000 plants per hectare
- Harvesting period: end September through October
- Fermentation in: stainless-steel vats
- Vinification: destemming and pressing followedby 10-15 days permanency on skinsat 28-30°C, racking and 20 monthsrefinement in stainless steel
- Alcohol content: 13% approx.
- Ph: 3.40
- Total acidity: 5.50

ABRUZZO

The region is situated at the centre of the Italian peninsula facing the Adriatic. Abruzzo contains some of Italy's tallest mountains. The climate of Abruzzo is Mediterranean and mild thanks to the sea. Inside the region the climate is continental with cold winters and very hot summers. Rains and snows are very abundant during the winter. During the summer the climate is dried.



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