

Masciarelli

CESARUOLO MONTEPULCIANO D ABRUZZO DOC VILLA GEMMA ROSE

- Organoleptic sheet:

Colour: Intense dull pale cherry red with violet reflections; Bouquet: Fairly intense; Taste: Fruity - flowery (wild black cherry - pomegranate - violet and lilac); Serving suggestions: Salami - pizza – fish soup

- Grape variety: 100% Montepulciano d'Abruzzo

- First produced: 1986

- Average production: 54.000 bottles

- Location: S. Martino sulla Marrucina

- Yield per hectare: 10000 kg

- Altitude of vineyard:S. Martino sulla Marrucina 400 m

- Trailing and pruning system: Abruzzo pergola (canopy)

- Installation density: 1600 plantsper hectare - 4000 plants perhectare

- Harvesting period:10 - 15 October

- Fermentation: in stainless steel vats

- Vinification: harvest in baskets destemming 24 hours contact with skins racking and soft pressing cold controlled fermentation and refinement in stainless steel

- Bottling period: March

- Ageing capacity: best when young

- Serving temperature: 9 to 12°C
Grapes : Montepulciano d'Abruzzo (100.00%)

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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