

Masciarelli

MONTEPULCIANO D ABRUZZO DOC VILLA GEMMA

- Organoleptic sheet:

Colour: Dark ruby red, bluish glints; Bouquet: Very intense - complex - full - fine; Taste: Full - fruity - flowery - spicy (ripe red fruits of the forest, blackberries, peonies, eucalyptus, old rose, vanilla, cocoa, leather, humus); Serving suggestions: Roasted or marinated wild boar – roast lamb – red meat in general, particularly game – strong chees – bitter chocolate

- Grape variety: 100% Montepulciano d'Abruzzo

- First produced: 1984

- Average production: 30.000 0,75 l - 500 magnum - 270 jeroboam

- Vineyard location:S. Martino sulla Marrucina

- Vineyard name, size and altitude: Colle Cave, 14 hectares, 400 m east facing

- Yield per hectare and soil: 8000 kg; limey and clay soil

- Trailing and pruning system: plain guyot

- Installation density: 9000 plants per hectare

- Age of production vines: 20 years old

- Harvesting period: end October

- Fermentation: in stainless steel till 1996 and wood from 1997

- Lenght of fermentation andprocess of maceration: 15-20 days fermentation, 20-30 days maceration

- Malolactic fermentation: totally completed

- Chemical analysis: ph 3.60 ; total acidity 5.50 ; alcohol content 14.50 % approx.

- Ageing before bottling: 36 months (18 to 24 months in new barriques)
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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