



MASCIARELLI

Marina Cvetic | Cabernet Sauvignon Colline Teatine IGT

TECHNICAL SHEET

Name: Cabernet Sauvignon Colline Teatine IGT Marina Cvetic

Grapes: Cabernet Sauvignon (10% Montepulciano)

First year of production: 1990

Average production: 3.500/6.000 bottles

Vineyard location and altitude: S. Martino sulla Marrucina –
400 m a.s.l.

Soil: medium texture tending to clay/sandy

Age of vines: 38 years

Training system: single Guyot

Planting density: 4.500 plants per hectare

Yield per hectare: 3.000-5.000 kg

Harvest time: 10-25 of October

Vinification: 15-20 days of fermentation in stainless steel tanks and 20-
30 days of maceration

Ageing: 18-24 months in one passage French oak barrels

Alcohol content: 14% vol approx.

Service temperature: 16-18°C

TASTING NOTES

Clarity: limpid

Color: ruby red with garnet reflections

Bouquet: intense, complex

Aromatic notes: spicy with ripe red berries and blackberries hints

FOOD PAIRINGS

Deer stew with porcini mushrooms, roast lamb



MASCIARELLI Tenute Agricole s.r.l.

66010 San Martino sulla Marrucina (Ch) - Abruzzo – Italy
Via Gamberale 1 Tel:+39.0871.85241/82333 Fax:+39.0871.85330
info@masciarelli.it www.masciarelli.it

ISO 14001

BUREAU VERITAS
Certification

