



MASCIARELLI

Marina Cvetic | Merlot Terre Aquilane IGT

TECHNICAL SHEET

Name: Merlot Terre Aquilane IGT Marina Cvetic
Grapes: Merlot 100 %
First year of production: 2006
Average production: 8.000/14.500 bottles
Vineyard location and altitude: Ofena (AQ) – 600 m a.s.l.
Soil: medium texture calcareous
Age of vines: 13 years
Training system: single Guyot
Planting density: 6.500 plants per hectare
Yield per Hectare: 5000-7000 kg
Harvest time: end of September (25 September – 10 October)
Vinification: 15-20 days of fermentation in stainless steel tanks with
20-30 days of maceration
Ageing: in French oak barrels for 12 months (50% of one passage, 50%
two passages), 24 months in bottle
Alcohol content: 14% vol approx.
Service temperature: 16-18°C

TASTING NOTES

Clarity: brilliant
Color: intense ruby red with garnet reflections
Bouquet: intense, complex, full
Aromatic notes: ripe red fruit, blackberries, violets, cocoa

FOOD PAIRINGS

Lamb, barbecued meats, aged cheese



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

