



MASCIARELLI

## Marina Cvetic | Montepulciano d'Abruzzo DOC Riserva San Martino Rosso

### TECHNICAL SHEET

**Name:** Montepulciano d'Abruzzo DOC Riserva San Martino Rosso

Marina Cvetic

**Grapes:** Montepulciano 100%

**First year of production:** 1997

**Average production:** 250.000/330.000 bottles

**Vineyard location and altitude:** S. Martino sulla Marrucina (Colle di Paolo, Fonte Filippo, Schiavone, Colle Rosina) – 400 m a.s.l.

**Soil:** clayey medium texture

**Training system:** single Guyot

**Yield per hectare:** 8.000-10.000 kg

**Harvest time:** 10-25 of October

**Vinification:** 10-15 days of fermentation in stainless steel tanks –  
20-30 days of maceration

**Ageing:** in one and two passage French oak barrels for 12-18 months, at  
least 6 months in bottle

**Alcohol content:** 14% vol approx.

**Service temperature:** 14° C

#### TASTING NOTES

**Clarity:** brilliant

**Color:** intense ruby red with garnet reflections

**Bouquet:** intense, complex, full

**Aromatic notes:** fruity, spicy with hints of red fruit, red berries,  
mulberries

#### FOOD PAIRINGS

Fillet steak with black truffles, barbecued meats



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