



MASCIARELLI

Villa Gemma | Montepulciano d'Abruzzo DOC Riserva

TECHNICAL SHEET

Name: Montepulciano d'Abruzzo DOC Riserva Villa Gemma
Grapes: Montepulciano 100%
First year of production: 1984
Average production: 6.500 - 18.000 bottles
Vineyard location and altitude: S. Martino sulla Marrucina (Colle Cave - 4 hectares) - 400 m a.s.l.
Soil: clayey medium texture
Training system: single Guyot
Planting density: 9.000 plants per hectare
Yield per hectare: 6.000 - 8.000 kg
Harvest time: end October - November
Vinification: in stainless steel tanks until 1996, since 1997 vinified in wood, from 2012 again in stainless steel. 15-20 days of fermentation, 20-30 days of maceration
Malolactic fermentation: totally completed
Ageing: New French oak barrels for 18 months, in bottle for at least 24 months
Alcohol content: 14,5% vol
Service temperature: 16-18°C

TASTING NOTES

Clarity: clear

Color: deep ruby red with purple reflections

Bouquet: intense, persistent

Aromatic notes: ripe red fruits, dried fruits, spices, cocoa, black pepper, licorice

FOOD PAIRINGS

Wild boar roast or marinated, roasted lamb, bush meat, aged cheeses, dark chocolate



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