



MASCIARELLI

MARINA CVETIC MONTEPULCIANO D'ABRUZZO RISERVA 2020

Montepulciano d'Abruzzo DOC, Italy

ABOUT MASCIARELLI

Through tremendous vision and endless innovation, Masciarelli has not only become one of the most admired wineries in Italy, but is often regarded as the standard-bearer of the Abruzzo region. Led by the mother-daughter team of Marina Cvetic and Miriam Lee Masciarelli, the winery is the only one in Abruzzo to own land in all four provinces and produce wine from 100% estate-owned vineyards.

THE WINE

The Montepulciano Marina Cvetic represents an intense and remarkable expression of one of the historical vines of Abruzzo. The 100% Montepulciano comes from eight of the estate's top parcels, across an altitude of 500 to 1,200 feet above sea level, on soils of calcareous clay and lime. In these vineyards, we find not only the traditional Abruzzo pergola vine training, but also Simple Guyot and Spur Cordon as well.

TECHNICAL INFORMATION

VARIETY: 100% Montepulciano d'Abruzzo

VINEYARD: Four sub-parcels of a single vineyard in Chieti planted in water-rich clay soils. 15-30 year old vines, Guyot-trained.

WINEMAKING: Separate vinifications by parcel; lots are blended after 12-18 months of aging.

AGING: 12-18 months, oak barrique

ALC. BY VOL.: 14.5%



PRESS

93 JAMES SUCKLING

"Complex notes of cocoa, rose petals, mulberries and dried mint on the nose, followed by a layered, full-bodied and meaty palate. The tannins are resolving nicely."

-James Suckling

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