

Gianni Masciarelli

MONTEPULCIANO D'ABRUZZO DOC

Made with 100% Montepulciano d'Abruzzo grapes from Loreto Aprutino vineyards that insist on clayey and calcareous soils, it has a bright ruby red color and an intense and lively bouquet, characterized by notes of cherry and currant, violet and tobacco. Aged in steel, Gianni Masciarelli Montepulciano stands out for its freshness, balance and extraordinary versatility, capable of enhancing the winter flavors of Italian cuisine as much as exotic dishes such as goulash and Cantonese duck.

Information Sheet

First Name: Gianni Masciarelli Montepulciano d'Abruzzo DOC

Grapes: selection of Montepulciano d'Abruzzo 100%

First year of production: 2012

Production area and vineyard altitude: Loreto Aprutino (Località Cocciapazza e Remartello), 250 mt s.l.m.

Yield per hectare: 90 quintals

Training system: Pergola abruzzese e Guyot semplice

Vinification: fermentation in stainless steel and maceration for 15-20 days. Aging in stainless steel.

