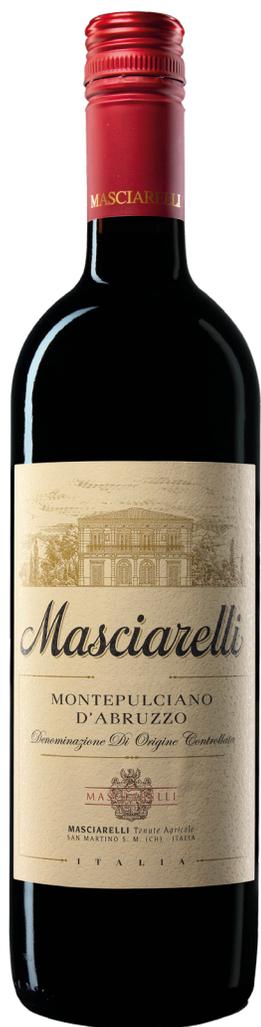




# MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accommodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



## Montepulciano d'Abruzzo 2016

Abruzzo, Italy

### ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standardbearer for the Abruzzo region, and an inspiration to all emerging Italian wine regions. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

### WINE

Masciarelli is such an extraordinary story because, as few producers have managed to do, they have succeeded at the very top in creating Villa Gemma one of Italy's icon wines, while also creating something special for the everyday consumer, a wine so much better than it needs to be, an ambassador for the region. This wine for so many people is their introduction to the Montepulciano grape and the Abruzzo region, and the quality and care shown in producing this 100% estate, all hand-harvested wine is reflected in the refinement, soft acidity, ripe and moderate tannins, and bright red berry and cherry notes with a distinct, spicy character.

### VINEYARD

*Location:* 9 specific vineyards, at altitudes ranging from 435 to 1,200 feet.

*Soils:* Mostly calcareous clay with alluvial sediments.

*Farming:* Traditional pergola as well as high density spur cordon and single guyot; all hand-harvested and farmed sustainably

### WINEMAKING

*Variety:* 100% Montepulciano d'Abruzzo

*Fermentation:* After destemming a short, warm maceration in stainless steel.

*Aging:* In stainless steel to preserve freshness, then bottled by gravity without fining or filtration.

*Alcohol:* 13.5%

### VINTAGE

Characterized by a warm dry winter with early budbreak, frost was a risk as happened in Burgundy. Spring saw a wetter than normal conditions and summer was cooler than normal. It helped reduce the crops and yields were lower. Estates such as Masciarelli were able to harvest at the correct times, and the wines tended to show more acid and less alcohol

92

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*"The warmth but freshness of the wide array of forest fruit is beguiling, opening with dark cherries, blackberries, black raspberries and undergrowth. The palate is taut and finely wound in subtly wrought tannins and steely acidity. Medium-to full-bodied and medium-chewy on the finish."*

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