



# 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.



## Villa Gemma Cerasuolo d'Abruzzo 2019

Cerasuolo d'Abruzzo D.O.C., 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

Perhaps the finest rosé production area in Italy, and one of the few appellations dedicated only to rosé, Cerasuolo has a long history of producing serious rosé, and showcasing how well the Montepulciano grape is adapted to rosé. Masciarelli first produced this wine in 1986, only 5 years after the winery was founded. With deep fruit and structure but no shortage of pleasure, it is a rosé you can take to the dinner table.

### VINEYARD

*Location:* 8 specific vineyards, at altitudes ranging from 435 to 1,200 feet.

*Soils:* Mostly calcareous clay and lime 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:* Harvested in crates, destemming, contact with skins for 24 hours, soft pressing and cooling controlled fermentation in stainless steel

*Aging:* Wine remains in stainless steel tanks until bottling in March

*Alcohol:* 13%

92

## vinous

"The 2019 Villa Gemma Cerasuolo shows depth of rich red berry fruits on the nose, complemented by notes of sweet sage, a hint of lemon, and crushed stone. On the palate, silky textures wash across the senses, buzzing with energy, as brisk acids create a push-and-pull of savory and sweet, while saline-minerals saturate toward the finale. Rosy florals, cranberry, and a hint of spice all linger for what seems to be a full minute, with a hint of fine tannin to punctuate the experience. This is a gorgeous expression of Montepulciano fruit, and it shows why Cerasuolo is such a popular category in Abruzzo." - E.G. 5/2020