

and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

WINE

Abruzzo and the Montepulciano grape are famous for making arguably the finest rose in Italy, from one of the only appellations in Italy dedicated completely to rose; Cerasuolo d'Abruzzo. This Rosato is the little sister - a fresh and totally delightful expression.

In a span of only 30 miles between the Apennine Mountains and the Adriatic Sea, Masciarelli has carefully assembled 60 specific sites averaging just 5 acres and spread across the diverse soils and altitudes of the 4 provinces of Abruzzo.

Location: Around Chieti which is located in the municipalites of San Martino sulla Marrucina, 1,433 feet, Ripa Teatina 820 feet, Colonnella 524 feet..

Soils: Limestone and Clay.

Yields: 100 % Estate and handpicked. Masciarelli was pivotal in introducing high density and low yields to

Farming: These vineyards are farmed sustainably planted in traditional Abruzzo Pergola method. Grape Varieties: 100% Montepulciano d'Abruzzo.

WINEMAKING

Fermentation: Grapes are destemmed, and pressed softly, followed by cold fermentation in stainless steel. Aging: Rest in stainless before bottling, to preserve freshness. Alcohol: 12%

VINTAGE

The second smallest vintage in Italy since the 1940's, in some regions 30% lower than normal. Dry and warm winter, but a record snowfall in Abruzzo. Early bud break again and then frost. A little rain in spring but mostly characterized by warm spring and summer. Harvest was warm and grapes bunches were small as well as berries. Clemency; a little rain and cooler temps for harvest. In the end, healthy grapes with aromatic whites and reds more structured

TASTING NOTE

Masciarell

COLLINE TEATINE ROSATO IGT

Fresh and lively yet full of fruit and flowers, a perfectly balanced rosé that is seamless, energetic and interesting.