



MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accommodations. Marina Cvetic (right) and her daughters Miriam Lee and Chiara.



Montepulciano d'Abruzzo 2021

Abruzzo, Italy

ESTATE

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.

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

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%