

Italian Wines in the World: Marina Cvetic Montepulciano d'Abruzzo Riserva doc 2013

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Marina Cvetic Montepulciano dAbruzzo Riserva doc 2013

Wine: Red – Year: 2013

Price (ex winery, VAT included): 17,00 Euro

Yearly production (bottles): 400.000

Ageing: Steel for 6 months, barrique 12 months, bottle for 6/12 months

Designation: DOC

Grapes: Montepulciano dAbruzzo 100%

Its intense ruby red colour, with bright purple reflections and a unique density, strikes you already from pouring this wine in the glass. We could say you also may want to chew this wine. One of the most amazing Italian red wines, with an infinite range of aromas combined in a perfect balance. Starting from fruity cherry, black cherry and blackcurrant shades but also floral violet notes. The balsamic mint, dried rosemary and vanilla and cocoa flavours are vivid as well. The taste is a true harmony, a great mixture of ripe fruit and richness with a unique persistence. We could not ask for more when we tasted it with an outstanding braised meat dish.

MASCIARELLI TENUTE AGRICOLE

Masciarelli Tenute Agricole was founded in 1978 by the vision of Gianni Masciarelli to make great wines out of Abruzzo native grapes. The beating heart of the winery is in San Martino sulla Marrucina, a village in the province of Chieti, but the winery owns vineyards and olive groves in Abruzzo 4 provinces. The production now includes 18 labels and 5 product lines. The company mission is still inspired by Gianni's principles, whose work is carried out with passion and determination by his wife Marina Cvetic: pursuit of excellence, respect for Abruzzo uniqueness, craft production. In recent years Masciarelli inaugurated after a long restoration the Castello di Semivicoli, a XVII century baronial mansion turned into a Relais de Charme in the vineyards, reference point for wine tourism in the area.

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