



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 Montepulciano d'Abruzzo Riserva 2018

Montepulciano d'Abruzzo DOC, 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 Cvetič 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

Villa Gemma is the wine that announced Abruzzo to the world, showcasing what the region and grapes of Abruzzo could produce. Villa Gemma Montepulciano Riserva is the only Italian wine with 14 consecutive Tre Bicchieri awards and, more importantly, was the wine that established Abruzzo as capable of making truly distinct, extraordinary wines. Villa Gemma Montepulciano Riserva is a powerfully – almost undeniably – intense wine of character and complexity. The Montepulciano fruit is sourced exclusively from the Colle Cave vineyard in Chieti, located above and behind the house of Gianni's grandfather, and where his grandfather first started making wine in 1930.

VINEYARD

Location: Steep, sloped hillside.

Soils: Limestone, clay and gravel.

Farming: French Guyot; all hand-harvested and farmed sustainably.

WINEMAKING

Variety: 100% Montepulciano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days.

Aging: 36 months in first-passage French barriques (100% new) followed by 3 years in bottle.

Alcohol: 15%

TASTING NOTES

A deep ruby red with purple reflections, with bouquets of intense and persistent ripe red fruits on the nose. Spices, black pepper, cocoa, licorice and dried fruits on the palate.