

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accomodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



Marina Cvetic Montepulciano d'Abruzzo Riserva 2016

Abruzzo, Italy

ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard bearer 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

The Marina Cvetic Montepulciano d'Abruzzo represents an intense and remarkable expression of Abruzzo's main variety. The 100% Montepulciano d'Abruzzo comes from 8 of the estate's top parcels and truly represents the summit of what Montepulciano can achieve. Villa Gemma may be the most famous Montepulciano produced by Masciarelli, the only Italian wine to win the coveted Tre Bicchieri award 14 times (and counting), but many view the Marina Cvetic Montepulciano as its equal in quality, differing only in style, and often benefiting from the fact it is blended from parcels crossing a range of altitudes and soils.

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

Aging: 12-18 months in first-passage French barriques, 100% new.

Alcohol: 14.5%

VINTAGE

After a mild winter and spring, the vines were several weeks ahead of schedule. However, clouds and cool days slowed the growth and intermittent rain required heavy vineyard attention. Late August and September returned to normal with plenty of sunshine and the resulting fruit was of excellent quality



Libert Carker

"[...] a formidable wine that opens to a stirring presentation of luscious black fruit, spice, tar and licorice. The wine's density is extra rich and concentrated, but the magical aspect to the classic 2016 vintage is that the wine never appears too heavy or bold. Ultimately, there is a careful sense of measure and balance achieved here, despite the opulence and sheer exuberance of the material at hand. This is a bottle I drank and enjoyed immensely." -ML 4/2020

93+ Jeb Dunnuck

