



MASCIARELLI

# Gianni Masciarelli Cerasuolo d'Abruzzo DOC 2016

IT'S A ROSÉ!

*The Denomination of Origin "Cerasuolo d'Abruzzo" is reserved for wines from vineyards in the region composed of at least 85% Montepulciano.*

**Grapes:** selection of Montepulciano d'Abruzzo 100%

**First year of production:** 2014

**Average number of bottles produced:** 18,000

**Location of production:** Loreto Aprutino, 350 mt s.l.m. (PE)

**Type of ground of vineyard:** medium calcareous clay

**Yield per hectare:** 90 quintals

**Training system:** Abruzzo's pergola and single Guyot

**Plant density:** 1,600 to 8,000 plants per hectare

**Harvest:** 1-5 October

**Fermentation tank material:** stainless steel

**Temperature control system:** thermo-controlled tanks

**Fermentation temperature:** 20°C-22°C

**Service temperature:** 8°C to 10°C

## TASTING NOTES

**Clarity:** very clear

**Colour:** rosé, cherry pink with bright reflections

**Bouquet:** quite intense – refined perfume

**Flavour:** fruity and floral (red cherry and hints of rose petals)

## FOOD PAIRINGS:

Cold cuts, vegetarian dishes, parmigiana pie, legumes soups, roasted meat. Ideal as an aperitif.

SKU +71027 13%A/V 6 x 750ml GLS Non Listed

Wholesale: \$20.01 GLS Retail: \$22.99

\*Prices subject to change without notice and do not include taxes or bottle deposit.



## BURROWS, LUONGO & ASSOCIATES

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