



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: \$19.99 GLS Retail: \$22.99

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



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