



MASCIARELLI

Gianni Masciarelli Cerasuolo d'Abruzzo DOC 2017

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:** 100% Montepulciano d'Abruzzo
- First year of production:** 2014
- Average number of bottles produced:** 18,000
- Location of production:** Loreto Aprutino, 250 mt s.l.m. (PE)
- Type of ground of vineyard:** limey and clay
- Yield per hectare:** 9000 kg
- Training system:** single Guyot
- Plant density:** 6500 plants per hectare
- Harvest:** September 25 - October 5
- Fermentation tank material:** stainless steel
- Temperature control system:** thermo-controlled tanks
- Fermentation temperature:** 20°C-22°C
- Service temperature:** 10°C to 12°C

TASTING NOTES

- Clarity:** very clear
- Colour:** rosé, cherry pink with bright reflections
- Bouquet:** quite intense, refined perfume, berries, wild rose
- 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: \$20.03 GLS Retail: \$22.99

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



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