



MASCIARELLI



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Linea Classica

## MONTEPULCIANO D'ABRUZZO DOC 2016

**First produced:** 1981    **Average production:** 1.100.000 bottles  
**Vineyard location and altitude:** San Martino sulla Marrucina 400 m,  
 Ripa Teatina 250 m, Fara Filiorum Petri 300 m, Villamagna 280 m,  
 Loreto Aprutino 350 m, Corropoli 180 m, Controguerra 145 m,  
 Colonnella 160 m  
**Vineyard facing:** east    **Yield per hectare:** 10.000 kg  
**Soil:** limey and clay    **Installation density:** 1600 plants per hectare  
**Trailing and pruning system:** Abruzzo pergola, spur cordon,  
 plain guyot  
**Harvesting period:** end September through October  
**Fermentation in:** stainless-steel, vats  
**Fermentation temperature:** 28-30°  
**Length of fermentation and process of maceration:**  
 destemming and pressing followed by 10-15 days permanency  
 on skins  
**Ph:** 3,40    **Total acidity:** 5,50

### CHARACTERISTICS

Limpid clarity and a deep ruby red. The bouquet is intense, complex, fine, and the flavour is of red berries, cherry, redcurrants, and violets, with hints of tobacco.

### SERVING SUGGESTIONS

Best served at a temperature of 16-18 C° with barbecued meats, lamb, cheese and eggs.

SKU +233080    13%A/V    12 x 750ml    GLS Non Listed

Wholesale: \$16.92    GLS Retail: \$20.49

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



## BURROWS, LUONGO & ASSOCIATES

*Purveyors of Fine Wines & Spirits*

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