



# MASCIARELLI

## Linea Classica

# MONTEPULCIANO



## MASCIARELLI D'ABRUZZO DOC 2013

**88 POINTS** *"On the nose, subtle fruit framed with hints of forest floor, mushrooms, and candied red cherries. Smooth and bright on entry, admirably broad on the palate while remaining transparent with lovely softening tannins supporting earthy and ever so leathery dried strawberry and cherry fruit on the palate. The finish is fairly long, clean and precise with lovely wild cherry flavours."* - www.snooth.com Gregory Daly Piaz

**87 POINTS** *"Herb and spice notes lace the crushed cherry and black raspberry fruit on the silky palate of this lively, medium-bodied red, while light tannins and a lingering accent of tarry smoke shows on the finish. Drink now through 2021."* - WineSpectator Web Review 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  
**Alcohol content:** 13% approx. **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%AV 12 x 750ml GLS Non Listed

Wholesale: \$16.88 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*

107 - 814 West 15th St. North Vancouver, BC V7P 1M6

T: 604-990-1735 F: 604-990-1703

Email: [info@burrowsluongo.com](mailto:info@burrowsluongo.com) [www.burrowsluongo.com](http://www.burrowsluongo.com)