



MASCIARELLI



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Linea Classica

MONTEPULCIANO D'ABRUZZO DOC 2015

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: \$16.90 GLS Retail: \$20.49

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



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