

MASCIARELLI

# MARINA CVETIC ISKRA 2011 DOCG

MONTEPULCIANO D'ABRUZZO COLLINE TERAMINE

**92** Points!

Veronelli  
Golden Guide  
2017

Marina Cvetic Iskra Montepulciano d'Abruzzo Colline Teramane DOCG 2011 is 100% Montepulciano d'Abruzzo grapes from the only DOCG area in Abruzzo.

Since 2009, all production processes are done directly in the Teramo area, the wine is aged two years in oak barriques and 6 months in the bottle, and meets all the necessary requirements to allow the change from IGT Colli Aputini to DOCG Colline Teramane.

This wine is the result of a strict grape selection carried out through a harvest with several stages. Thanks to a hot summer, the harvest was excellent. Iskra 2011 is powerful, rich in fragrance, full in color, and warm.

ISKRA, the "cru" of the Marina Cvetic line, is the wine that best represents the profound union between Gianni Masciarelli and Marina Cvetic.

Gianni, always looking for new challenges and new terroirs, found in the hills of Controguerra (in the Teramo province) the most suitable place for a new genuine expression of the Montepulciano d'Abruzzo.

The idea was to highlight some unique nuances of the vine, to create a wine that could match the Villa Gemma Rosso with a totally different character but an equally impressive personality.

Its name, "spark" in the Slavic languages, was chosen by Stevo Petrovic, friend of the Masciarelli family, to mean both spark of light that emanates from the bright ruby and deep color, but also spark of the taste, intense and complex. In some ways, edgy, just like the sound of the word "Iskra".

**91** Points!

Luca Maroni  
Annual Report  
2017

**90** Points!

Daniele Cernilli  
Essential Guide  
to Italian Wines  
2017

**First vintage:** 2003

**Material of fermentation cellars:** stainless steel cellars

**Vinification:** fermentation on the skins

**Temperature of fermentation:** up to a maximum of 30°

**Bottling time:** in January, 2 years after vinification

**System of temperature control:** cold system

**Fermentation process:** 15–20 days of fermentation / 20-30 days of maceration

**Clarity:** limpid **Colour:** dark ruby red turning to blue

**Bouquet:** very intense, complex **Serving temperature:** 16-17 C°

**Flavour:** full, spicy (wild berries, red and ripe fruit, blackberry, nettle)

**Food Pairing:** Roasted lamb, strong tasting, well built dishes, rich food

SKU +261883 14.5%A/V 6 x 750ml GLS Listed

Wholesale: \$36.70 GLS Retail: \$45.99

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



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