



# MASCIARELLI MARINA CVETIC MONTEPULCIANO D'ABRUZZO DOC 2013

MASCIARELLI

The Montepulciano Marina Cvetic is the spearhead of the line designed by Gianni Masciarelli's wife, and represents the faithful expression of one of the historical vines of Abruzzo, whose magnitude can not ignore the strong link with its roots. Produced since 1997, this wine provides a blend of Montepulciano grapes in purity, from eight municipalities of three different provinces, with altitudes ranging from 200 to 400 meters above sea level. Vinified in a traditional blunt, the Montepulciano Marina Cvetic expresses the fundamental characteristics of the starting variety, with fruity and floral in perfect balance, followed by a long finish with notes of cocoa beans.

**95  
POINTS!**

*"This is a very young wine and its ruby color has not been affected by age while the bouquet stands out for its fragrance (black cherry and violets) and the nuanced influence of wood aging (dark chocolate). The mouth feel is not as rich as one would expect but it is lively and taut, spicy (pepper) at the center of the palate and with tannins that still need to settle a tad. Splendid. ."* -Daniele Cernilli "DoctorWine" July 14, 2016

*"Medium red-ruby. Expressive aromas of red cherry, strawberry, smoke and tar. Sweet, supple and rich but youthfully backward, with flinty red cherry and plum flavours lingering nicely on the bright, energetic finish. This is much fruitier and seems less oaky than past vintages of this wine; it's almost always Cvetic's best wines in every vintage, and that hasn't changed this year. Drinking window: 2017-2021."* - Ian D'Agata, Vinous, August 2016

**91  
POINTS!**

**First year of production:** 1997

**Number of bottles produced:** 400.000

**Municipality of production and altitude of vineyards:**

S. Martino s. Marrucina 400 mt – Colle di Paolo, Fonte Filippo, Schiavone, Colle Rosina.

**Yield per hectare:** 90 quintals

**Training system:** Abruzzo pergola (canopy), spur cordon, plain Guyot

**Time of harvest:** mid October

**Fermentation:** Fermentation in stainless steel 15-20days, maceration 20-30days. Aging 12/18months in barriques, 100% new.

SKU +280255 14.5%A/V 6 x 750ml GLS Listed

Wholesale: \$29.94 GLS Retail: \$35.99

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



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