



MASCIARELLI



Villa Gemma Cerasuolo d'Abruzzo 2017

Cerasuolo d'Abruzzo DOC

ESTATE

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard-bearer for the Abruzzo region, and an inspiration to all emerging Italian wine regions. After a summer in Champagne, Gianni Masciarelli became convinced that world-class wines could be produced in Abruzzo, and through tremendous vision and non-stop innovation, Masciarelli became one of the most admired wineries in Italy.

WINE

Perhaps the finest rosé production area in Italy, and one of the few appellations dedicated only to rosé, Cerasuolo has a long history of producing serious rosé, and showcasing how well the Montepulciano grape is adapted to rosé. Masciarelli first produced this wine in 1986, only 5 years after the winery was founded. With deep fruit and structure but no shortage of pleasure, it is a rosé you can take to the dinner table.

VINEYARD

Soil: Calcareous

Vine Training: Trellised Pergola

Grape Variety: 100% Montepulciano d'Abruzzo

WINEMAKING

Fermentation: Maceration on the skins for 24 hours before racking and fermentation in stainless steel.

Aging: The wine is left in stainless steel and bottled in March following the harvest.

Alcohol: 13%

TASTING NOTE

With a fairly intense bouquet and fruity notes with hints of black cherry, pomegranate and lilac, this wine pairs particularly well with all kinds of food, especially cured meats, seafood, and our favorite – pizza.