



MASCIARELLI

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accommodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



Villa Gemma Montepulciano d'Abruzzo Riserva 2017

Montepulciano d'Abruzzo DOC, Italy

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

Villa Gemma is the wine that announced Abruzzo to the world, showcasing what the region and grapes of Abruzzo could produce. Villa Gemma Montepulciano Riserva is the only Italian wine with 14 consecutive Tre Bicchieri awards and, more importantly, was the wine that established Abruzzo as capable of making truly distinct, extraordinary wines. Villa Gemma Montepulciano Riserva is a powerfully – almost undeniably – intense wine of character and complexity. The Montepulciano fruit is sourced exclusively from the Colle Cave vineyard in Chieti, located above and behind the house of Gianni's grandfather, and where his grandfather first started making wine in 1930.

VINEYARD

Location: Steep, sloped hillside.

Soils: Limestone, clay and gravel.

Farming: French Guyot; all hand-harvested and farmed sustainably.

WINEMAKING

Variety: 100% Montepulciano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days.

Aging: 36 months in first-passage French barriques (100% new) followed by 3 years in bottle.

Alcohol: 15%

VINTAGE

A year with a beautifully cold rainy winter with widespread and persistent snow, until the beginning of spring. From May onwards long periods of drought interrupted by isolated rainy events, often characterized by considerable intensity. The months of July and August were particularly hot. The vegetative season was particularly favorable, with a prevalence of warm and sunny weather and the lack of rain. The meteorological trend has determined a significant advance of the operations of harvest. One of the few harvests that ended in October.

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"A gorgeous, polished Abruzzo red with crushed-stone, blackberry and blueberry aromas, as well as hints of graphite and pumice. Full-bodied and tannic, but so balanced and polished. Goes on for minutes. A top red from the region." -J.S 8/22

96

93

Wine Advocate

92+

Vinous

92

Wine Spectator

91

Wine Enthusiast

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