MARINA CVETIĆ · MASCIARELLI · ITALY

Montepulciano d'Abruzzo Riserva, 2021

Montepulciano d'Abruzzo DOC, Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Montepulciano	14.5%	2021 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red with garnet highlights. Nose: Dark cherry and red berries, layered with mint, dried herbs and spice. Subtle earthy and dark-chocolate notes add depth. Palate: Dry and full-bodied, with concentrated red and black fruit. A silky texture is supported by firm, fine-grained tannins and refreshing acidity. Finish: Long, with lingering dark fruit, liquorice and bitter dark chocolate.

About the wine

The grapes come from four vineyards in San Martino sulla Marrucina at about 400 metres and are picked in mid-October. Each parcel is fermented separately, aged about a year in barriques, then blended and rested at least six months in bottle. The Marina Cvetić line is named after Gianni Masciarelli's wife, who has led the estate since 2008.

Awards

Wine Spectator — 93 points (2021); Vinous — 92 points (2021); Wine Enthusiast — 89 points (2021)

Winemaking

MATURATION	12–18 months in French oak, followed by blending and at least six months in bottle

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	15 years
FOOD PAIRING	· Grilled beef, lamb, slow-braised meats. · Avoid: Raw seafood, very spicy or sweet dishes

Say it: Marina Cvetić: mah-REE-nah TSVEH-teech; Montepulciano: mon-teh-pool-CHAH-no; Riserva: ree-ZER-vah