MASCIARELLI · ITALY

Montepulciano d'Abruzzo, 2024

Montepulciano d'Abruzzo DOC, Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Montepulciano	13.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Clear, deep ruby red. Nose: Pronounced dark cherry, blackberry and black raspberry aromas, with an earthy woodland note. Palate: Dry, medium to full-bodied, with generous dark-fruit flavours. Fine-grained tannins provide a gentle grip, balanced by fresh acidity. Finish: Juicy and fruit-led, with lingering dark berries and a gentle tannic grip.

About the wine

The grapes come from hillside vineyards across Abruzzo, from San Martino sulla Marrucina at 400 metres down towards the coast. They ferment in stainless steel at 28–30°C with 15–20 days on the skins, and the wine matures in steel to keep the fruit bright. Masciarelli has made this wine since 1981, its very first vintage.

Winemaking

MATURATION	Stainless steel (duration not stated)

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	5 - 6 years
FOOD PAIRING	· Grilled beef or lamb, pork ribs, pizza and tomato-based meat pasta. · Avoid: Delicate raw seafood, very spicy dishes and overly sweet sauces

Say it: Masciarelli: mah-shah-REL-lee; Montepulciano: mon-teh-pool-CHAH-no