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

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

JASCI & MARCHESANI · ITALY

Montepulciano d'Abruzzo, 2024

Montepulciano d'Abruzzo DOC, Province of Chieti, Abruzzo

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

STILL

Tasting notes

Appearance: Intense ruby red with light violet hues. Nose: Red berries, cherry, wild herbs, plum skin, light floral and vanilla notes. Palate: Dry and structured, with red and dark fruit, fresh acidity and firm tannins. Finish: Clean, medium-plus, with mineral and herbal notes.

About the wine

Organic Montepulciano from the hills of Vasto, where the red varieties grow, is fermented on its skins at a controlled 25°C. Jasci & Marchesani, certified organic since 1978, runs its winery on renewable energy. Despite the name, Montepulciano d'Abruzzo is unrelated to the Tuscan town of Montepulciano.

Winemaking

MATURATION	Approx. 6 months in oak, followed by bottle maturation

Cellar and service

SERVE AT	18 °C
AGEING POTENTIAL	6 years
FOOD PAIRING	· Roast beef, grilled meat, lamb, pork, ragù, tomato-based pasta, salumi, aged cheese · Avoid: Delicate seafood, raw fish, very light dishes, sweet desserts

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee; Montepulciano: mon-teh-pool-CHAH-no

MASCIARELLI · ITALY

Trebbiano d'Abruzzo, 2025

Trebbiano d'Abruzzo DOC, Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Trebbiano/Ugni Blanc	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Clear straw yellow with greenish highlights. Nose: Apple and apricot, accompanied by delicate iris notes. A clear combination of orchard fruit and floral aromas. Palate: Dry and medium-bodied, with rounded fruit through the mid-palate. Apricot and apple flavours are supported by lively acidity. Finish: Long, with lingering fruit and a mineral impression.

About the wine

The grapes are grown on clay-limestone hillsides in the Chieti, Pescara and Teramo provinces, at 200–400 metres. They are destemmed and gently pressed, and the settled juice ferments cool in stainless steel, with no oak. Gianni Masciarelli first made this wine in 1981, the year he founded the winery.

Winemaking

MATURATION	Matured in stainless steel to preserve freshness.

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	· Fish, seasonal vegetables, clam pasta and garlic-butter prawns. Vietnamese options: steamed fish or lightly seasoned grilled squid. · Avoid: Very spicy dishes, sweet glazes, heavily charred beef and strong blue cheeses may overwhelm the wine

Say it: Masciarelli: mah-shah-REL-lee; Trebbiano: treb-bee-AH-no

MARINA CVETIĆ · MASCIARELLI · ITALY

Trebbiano d'Abruzzo Riserva, 2023

Trebbiano d'Abruzzo DOC, Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Trebbiano/Ugni Blanc	13.5%	2023 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Bright golden yellow. Nose: Ripe yellow apple and apricot, layered with almond, brioche and hints of honey and vanilla. Palate: Dry and full-bodied, with a silky texture. Ripe stone fruit and candied citrus are balanced by lively acidity. Finish: Long and fresh, with lingering pear and citrus notes.

About the wine

Hand-picked grapes from San Martino sulla Marrucina and Bucchianico, harvested in October, cold-macerate for 12 hours in the press. The juice then ferments in new French oak barriques, where the wine matures before further ageing in bottle. First made in 1991, it helped launch the Marina Cvetić line, named after Gianni Masciarelli's wife.

Awards

Falstaff 2025 — 93 points (2023)

Winemaking

MATURATION	Aged on its lees with frequent stirring, followed by bottle maturation

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	Till 2033
FOOD PAIRING	· Grilled fish, lobster, roast chicken, creamy pasta. · Avoid: Very spicy dishes, sweet sauces, delicate raw seafood.

Say it: Marina Cvetić: mah-REE-nah TSVEH-teech; Trebbiano: treb-bee-AH-no; Riserva: ree-ZER-vah

JASCI & MARCHESANI · ITALY

Trebbiano d'Abruzzo, 2025

Trebbiano d'Abruzzo DOC, Monteodorisio - Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Trebbiano/Ugni Blanc	12%	2025 · 750 ml

STILL

Tasting notes

Appearance: Straw yellow. Nose: Delicate; green and yellow apple, light floral notes. Palate: Dry, fresh and balanced, with light fruit and good acidity. Finish: Clean, medium, lightly mineral.

About the wine

Organic Trebbiano from the Vasto area is vinified without skin contact and fermented at a controlled 16°C to keep it fresh and light. The estate's whites come from the Sinello valley, where vineyards date back to 1953. Jasci & Marchesani has farmed organically since 1960, with certification in 1978.

Winemaking

MATURATION	About 6 months in stainless steel and bottle.

Cellar and service

SERVE AT	8–10 °C
AGEING POTENTIAL	Best enjoyed young.
FOOD PAIRING	· Seafood starters, grilled fish, seafood pasta, light pasta, fresh cheese · Avoid: Heavy red meat, rich braised dishes, very spicy food, sweet desserts

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee; Trebbiano: treb-bee-AH-no

JASCI & MARCHESANI · ITALY

Nerubè Cerasuolo d'Abruzzo, 2025

Cerasuolo d'Abruzzo DOC, Monteodorisio - Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Rosé	Montepulciano	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Cherry red / deep rosé. Nose: Red fruit and wild berries. Palate: Fresh, soft and balanced, with clear red-fruit character. Finish: Clean, fresh, medium length.

About the wine

Organic Montepulciano from the hills of Vasto spends about 12 hours on its skins before fermenting at 16°C, enough to give its deep cherry colour. Cerasuolo means 'cherry-coloured' in Italian, and this rosé style is unique to Abruzzo. The estate sits between the Adriatic and the mountains, which brings cool nights.

Winemaking

MATURATION	About 6 months in stainless steel and bottle.

Cellar and service

SERVE AT	8–10 °C
AGEING POTENTIAL	Best enjoyed young
FOOD PAIRING	· Antipasti, pizza, seafood pasta, grilled fish, soft or medium-aged cheese, light roast meats · Avoid: Heavy braised meats, very sweet dishes, extremely spicy food

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee

JASCI & MARCHESANI · ITALY

Pecorino Terre d'Abruzzo, 2025

Terre d'Abruzzo IGT., Monteodorisio - Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pecorino	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Straw yellow. Nose: Fruity, with an earthy nuance. Palate: Dry, with a pleasant fruit character. Finish: Long-lasting flavour and aroma.

About the wine

Organically grown Pecorino from the hills around Vasto is vinified as a white wine, fermenting off the skins at a controlled 12–16°C. The grape's name is linked to pecora, sheep, and it had nearly vanished before growers revived it in the 1980s. Jasci & Marchesani received organic certification in 1978, among the first in Italy.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	· Fish starters and seafood pasta; steamed fish, grilled prawns or lightly seasoned steamed clams. · Avoid: Very spicy dishes, sweet sauces and heavily charred red meat may overpower the wine.

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee; Pecorino: peh-ko-REE-no

MARINA CVETIĆ · MASCIARELLI · ITALY

Chardonnay, 2021

Colline Teatine IGT, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	14%	2021 · 750 ml

STILL

LABEL

Tasting notes

rich and creamy, brimming with dried apple, roasted pecans, dark honey, tangy caramelized banana notes and a long, satisfying and dry nutty finish.

About the wine

The grapes come from the Fonte Filippo vineyard in San Martino sulla Marrucina and from Bucchianico, near the Majella massif. After 12 hours of cold maceration in the press, the juice ferments in French oak barriques and ages on its lees with frequent bâtonnage. Chardonnay was the first international variety Masciarelli planted in Abruzzo.

Winemaking

MATURATION	On the lees in French oak barriques with frequent bâtonnage, then bottle ageing (duration not stated)

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	5-7 years
FOOD PAIRING	Fish, tartare, shellfish

Say it: Marina Cvetić: mah-REE-nah TSVEH-teech; Chardonnay: shar-do-NAY