

Montepulciano d'Abruzzo DOC Marina Cveti 2017

Azienda Agricola Masciarelli



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| Type | Red wine |
| Origin | Italien, Abruzzo |
| Producer | Masciarelli Abruzzo |
| Classification | DOC |
| Expansion | In barriques |
| Contents | 37.5 cl |
| Vintage | 2017 |
| Enjoyment phase | up to 11 years |
| Serving temperature | 16 - 18°C |
| Alcohol content | 14.5 % |
| Grape varieties | Montepulciano 100 % |
| Article no | 17006317 |

Comments

The Marina Cvetic' line. It is one of the four product lines that Masciarelli has today with a production of about two million bottles and is distinguished in 14 labels: Masciarelli Classico (Montepulciano, Rosato, Trebbiano), Villa Gemma (Montepulciano, Cerasuolo d'Abruzzo, Bianco), Marina Cvetic' (Montepulciano, Trebbiano, Chardonnay, Merlot, Cabernet Sauvignon), Castello di Semivicoli (Trebbiano, Rosso Terre Aquilane) and Iskra (Montepulciano).

Pairing

Legumes (lentils/beans), mushroom dishes, pizza, meat dishes (cervelat/bratwurst, pork, veal, beef), Asian dishes and hard cheese.

Tasting notes

fruity, balanced and fresh red wine. Ruby red with slight violet reflections. Subtle bouquet. Berry fruits dominate slightly before some stone fruit (plums, sour cherries). There are also slightly smoky notes. Dry on the palate. The structure is quite soft, medium-bodied and harmonious. In the rather dominant aftertaste, herbal attributes (grassy, green paprika) stand out a little more in addition to fruity notes.