

# Villa Gemma Cerasuolo d'Abruzzo 2018

Cerasuolo d'Abruzzo D.O.C.

## **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

Perhaps the finest rosé production area in Italy, and one of the few appellations dedicated only to rosé, Cerasuolo has a long history of producing serious rosé, and showcasing how well the Montepulciano grape is adapted to rosé. Masciarelli first produced this wine in 1986, only 5 years after the winery was founded. With deep fruit and structure but no shortage of pleasure, it is a rosé you can take to the dinner table.

## **VINEYARD**

Soil: Calcareous

Vine Training: Trellised Pergola

Grape Variety: 100% Montepulciano d'Abruzzo

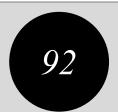
### WINEMAKING

Fermentation: Maceration on the skins for 24 hours before racking and fermentation in

stainless steel.

Aging: The wine is left in stainless steel and bottled in March following the harvest.

Alcohol: 13%



**VILLA GEMMA** 

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"This is always an attractive rose with fresh cherries, cherry blossom, citrus and rose petals. Very fresh and tangy, showing bright fruit and a flavorful finish."