

(Left) The 18th century Castello di Semivicoli is the awe-inspiring home to Masciarelli's tasting room and guest accomodations. Gianni Masciarelli (right) was a true pioneer of Abruzzo, producing world-class quality wines years before other winemakers in the region followed suit.



# Rosato Colline Teatine 2022

Abruzzo, Italy

## **ESTATE**

Through tremendous vision and endless innovation, Masciarelli has not only become one of the most admired wineries in Italy, but is often regarded as the standard-bearer of the Abruzzo region. Founded in 1981 with only two hectares under vine, Gianni Masciarelli established rigorous quality-focused vineyard practices at a time when Abruzzo lacked direction as a wine region, taking his cues from Burgundy and Champagne and translating them to the varied terroirs of his home.

#### WINE

Abruzzo and it's Montepulciano grape are famous for making arguably the finest rose in Italy, from one of the only appellations in Italy dedicated completely to rosé; Cerasuolo d'Abruzzo. This Rosato is the little sister - a totally delightful expression. It is a fresh, completely delightful, and extremely affordable wine; but it is also a product with a historical context and culture, with a grape – Montepulciano d'Abruzzo – that is perfectly adapted to the climate and soils to create quality rosé.

## **VINEYARD**

Location: Masciarelli has acquired over 60 vineyard parcels throughout the region, in order to put have a harvest that is consistently as safe as possible from the vagaries of the weather and always guarantee quality grapes. The Rosato is sourced mainly from sites around Chieti, which is located in the municipalities of San Martino sulla Marrucina (1,433 feet), Ripa Teatina (820 feet) and Colonnella (524 feet).

Soils: Mostly calcareous clay with alluvial sediments

Farming: Traditional pergola as well as high density spur cordon and single guyot; all hand-harvested and farmed sustainably

## WINEMAKING

Variety: 100% Montepulciano

Fermentation: Grapes are destemmed, and pressed softly, followed by cold fermentation in stainless steel Aging: The wine is shortly refined in stainless steel prior to bottling in order to preserve freshness

Alcohol: 13.0%

#### **TASTING NOTE**

Fresh and lively yet full of fruit and flowers, a perfectly balanced rosé that is seamless, energetic and interesting.