



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



Villa Gemma Montepulciano d'Abruzzo Riserva 2015

Montepulciano d'Abruzzo DOC, Italy

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

Villa Gemma is the wine that announced Abruzzo to the world, showcasing what the region and grapes of Abruzzo could produce. Villa Gemma Montepulciano Riserva is the only Italian wine with 14 consecutive Tre Bicchieri awards and, more importantly, was the wine that established Abruzzo as capable of making truly distinct, extraordinary wines. Villa Gemma Montepulciano Riserva is a powerfully – almost undeniably – intense wine of character and complexity. The Montepulciano fruit is sourced exclusively from the Colle Cave vineyard in Chieti, located above and behind the house of Gianni's grandfather, and where his grandfather first started making wine in 1930.

VINEYARD

Location: Steep, sloped hillside.

Soils: Limestone, clay and gravel.

Farming: French Guyot; all hand-harvested and farmed sustainably.

WINEMAKING

Variety: 100% Montepulciano d'Abruzzo

Fermentation: In stainless steel for 15-20 days, followed by a maceration lasting 20-30 days.

Aging: 36 months in first-passage French barriques (100% new) followed by 3 years in bottle.

Alcohol: 14.5%

WINE ENTHUSIAST

Cellar Selection

"This top-of-the-line Montepulciano impresses in rich aromas of cocoa, cigar box, dill and anise that meld into a deep well of brandy-soaked black cherry and dark plum. It's full and enveloping on the palate yet foursquare in nature, built by small-grained, polished tannins and integrated acidity that frame densely packed dark fruit. Spiced plums linger on the long finish, indicating that this will hold well in the cellar." - ALEXANDER PEARTREE 3/2021

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