



MASCIARELLI

(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 2013 Montepulciano d'Abruzzo, 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.

VINEYARD

Location: Sourced exclusively from the steeply sloped Colle Cave vineyard in Chieti. Paying homage to the Masciarelli history, this site is just behind the house of Gianni Masciarelli's grandfather, where he started making wine in 1930.

Soils: Mostly limestone, clay and gravel

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

WINEMAKING

Variety: 100% Montepulciano d'Abruzzo

Fermentation: Must is macerated and fermented in 3-5,000L botti

Aging: 18-24 months in first-passage French barriques, 100% new, followed by 24-36 months in bottle.

Alcohol: 14.5%

Robert Parker
WINE ADVOCATE

95

"[...] a gorgeous wine with a real sense of precision and balance. This expression from 2013 is more austere and closed, giving you good reason to hope that it will continue a slow and careful bottle evolution. You get dark fruit and plum, with tar, smoke and spice. There is a lot to admire here between the bounty of the mouthfeel and the aromas, resulting in a Montepulciano worthy of a grilled steak." – Monica Lerner 4/2020

94 James Suckling

92 Wine Spectator