



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.



Marina Cvetic ISKRA 2017

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

ISKRA is the Serbian word for "spark," and Gianni Masciarelli dedicated this wine to his wife, Marina Cvetic, who is from Serbia. It is among the Marina Cvetic line of wines, which Gianni created for his wife. Made from a single-vineyard cru of Montepulciano d'Abruzzo, ISKRA is a wine of extraordinary distinction and depth.

VINEYARD

Location: All from a single-vineyard cru located in the province of Teramo at an altitude of approximately 2,400 feet above sea level

Soils: Mostly calcareous clay and lime 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 d'Abruzzo

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

Aging: 12 months in French barriques and 24 months in bottle

Alcohol: 14.5%

VINTAGE

A year with a beautifully cold rainy winter with widespread and persistent snow. From May onwards long periods of drought were interrupted by isolated rainy events, often characterized by considerable intensity. The months of July and August were particularly hot with maximum temperatures often exceeding 40°C. From the phytopathological point of view, the vegetative season was particularly favourable, with a prevalence of warm and sunny weather and the lack of rain. Diseases were generally kept under control. The meteorological trend has determined a significant advance of the operations of harvest and, especially in the hilly vineyards exposed to midday, water strains that have hindered the physiological activity of the plants. One of the few harvests that ended in October.

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"Blueberries, blackberries, sweet herbs, spice and a hint of pastry cream form the 2017 Montepulciano d'Abruzzo Riserva Iskra's seductive bouquet. It's silky and medium-bodied, with an elegant display of ripe blue fruits complemented by a cooling wave of minty herbs, as a hint of mocha forms toward the close. Fine-grained tannins make themselves known through the pretty and purple-tinged finale with a hint of licorice lingering on. Tasting the Iskra is always something of a guilty pleasure of mine, as this is a Montepulciano that flaunts its oak influence, but it's one that does so with impeccable style." - E.G., 4/2021