VINITY
WINE COMPANY

Francesco Masstti
Montepulciano d'Abruzzo "Quarantacinque"



Overview

- Francesco Massetti works from Contrada Giardino in Colonnella, in the hills of the province of Teramo, in northern Abruzzo. He has bottled under his own name since 2014, and his house rule is to produce little and make it good. Yields are very low per hectare.

Appellation: Montepulciano d'Abruzzo DOC

Varietals: 100% Montepulciano d'Abruzzo

Type: Red, dry.

Winemaking and Vineyard Notes

Vineyard location: Colonnella (Teramo), Abruzzo, Italy.
Elevation: 120 meters (400 feet) a.s.l.
Exposure: Southeast.
Soil: Clayey rich in skeleton and marine sediments.
Training System: Spurred cordon.
Vineyard Age: 10 years.
Vine Density: 5680 plants/Ha.
Yield: 30 hl / Ha.
Harvest: Hand-harvested in boxes by the first week of October
Vinification: Fermentation on the skins for the entire duration of fermentation. Spontaneous fermentation for 15 days in steel, without temperature control or selected yeasts. Maceration 20-21 days.
Aging: 1 year in barrique, 50% new 50% of used.
Bottling: Unfiltered.
Production: 3,000 bottles.

Tasting Notes

Color: Intense ruby red, tending toward purple.
Bouquet: Very persistent with marked hints of fruit in alcohol and red berry fruits, in the end distinct notes of cocoa and licorice.
Palate: Powerful but soft and harmonious with a palette that confirms the nose.
Serving Temperature: 18/20° C (65/70° F).
Pairing: Grilled lamb skewers, Spaghetti alla Chitarra, Aged pecorino with honey, porchetta, roast pork with rosemary.

Food Pairing

Grilled lamb skewers, Spaghetti alla Chitarra, Aged pecorino with honey, porchetta, roast pork with rosemary.



In the hills of Colonnella, in the province of Teramo, **Francesco Massetti** has been bottling wine under his own name since 2014. His rule is simple: produce little, make it good. Yields are very low, and the focus is on Abruzzo's own grapes, Montepulciano and Trebbiano. His Cerasuolo, Cè, and his Trebbiano, Mezzo Pieno, sit comfortably alongside Quarantacinque, a Montepulciano d'Abruzzo named for a dream and a lucky number. That wine ferments spontaneously and is bottled unfiltered. It is small-scale, thoughtful winemaking from a young producer in northern Abruzzo, and very much worth seeking out.

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