

The Italian Winemaking Region That's Uncorking Its Potential



Rebecca Ann Hughes Contributor ①
Travel
I write about current affairs and travel in Italy.

Follow



During fall, the steep hills around the Abruzzo region of Italy buzz with activity as harvest begins throughout the swathes of vineyards. Tractors crawl up the hillside, weighed down with juicy loads of Montepulciano d'Abruzzo, Trebbiano and Pecorino grapes. These names may feature regularly in wine reviews and guides now, but until a few decades ago they were little appreciated. Some two-thirds of the wine produced in this region still goes through consortiums and sells for as little as \$1-2 a liter, but a few private wineries are helping garner respect for Abruzzese wine.

Lying between the extremes of the Apennine mountains and the Adriatic sea, Abruzzo is a region of fertile agricultural land deftly exploited for wheat, olive trees and, of course, vines. From Castello di Semivicoli in the province of Chieti, you can see the snow-capped peak of the ominous "Mamma" Maiella massif in one direction and the hazy horizon of the sea in the other. Castello di Semivicoli is a baronial mansion owned by the Masciarelli company, which celebrates its 40th anniversary of producing wine this year. Last year, its *Marina Cvetić Iskra Montepulciano d'Abruzzo Riserva 2016* won the platinum medal at the Decanter World Wine Awards scoring 97 points.

During fall, the steep hills around the Abruzzo region of Italy buzz with activity as harvest begins throughout the swathes of vineyards. Tractors crawl up the hillside, weighed down with juicy loads of Montepulciano d'Abruzzo, Trebbiano and Pecorino grapes. These names may feature regularly in wine reviews and guides now, but until a few decades ago they were little appreciated. Some two-thirds of the wine produced in this region still goes through consortiums and sells for as little as \$1-2 a liter, but a few private wineries are helping garner respect for Abruzzese wine.

Lying between the extremes of the Apennine mountains and the Adriatic sea, Abruzzo is a region of fertile agricultural land deftly exploited for wheat, olive trees and, of course, vines. From Castello di Semivicoli in the province of Chieti, you can see the snow-capped peak of the ominous "Mamma" Maiella massif in one direction and the hazy horizon of the sea in the other. Castello di Semivicoli is a baronial mansion owned by the Masciarelli company, which celebrates its 40th anniversary of producing wine this year. Last year, its *Marina Cvetić Iskra Montepulciano d'Abruzzo Riserva 2016* won the platinum medal at the Decanter World Wine Awards scoring 97 points.

