



**CERASUOLO D'ABRUZZO
DOC**



ALCOHOL CONTENT:

13,00 % alc./vol.

TYPE OF TERRAIN:

silty

GRAPES:

100% MONTEPULCIANO

**GEOGRAPHIC COLLOCATION OF THE
VINEYARDS:**

Municipality of Fossacesia and neighboring zones, more suitable hills that lean out on the Coast of the Trabocchi, with a South, South-eastern aspect and a height of about 150mt above the sea level.

HARVEST:

manual, second decade of September

WINEMAKING:

soft crushing of the grapes, maceration, fermentation in steel at a controlled temperature

MATURATION AND AGING:

Batonnages in steel for about 4 months and an additional rest in the bottle concludes its maturation

ORGANOLEPTIC CHARACTERISTICS:

The wine has a beautiful cherry red color; on the nose has a persistent aroma of red fruits such as raspberry and currant. On the palate it is round, full-bodied but well-balanced and harmonious.

LONGEVITY IN BOTTLE:

2 - 3 years, properly stored

TEMPERATURE OF SERVICE:

12-14 °C