



TECHNICAL SHEET / SCHEDA TECNICA

CERASUOLO D'ABRUZZO DOC BIOLOGICO

Appellation Cerasuolo D'Abruzzo Doc

Vine Montepulciano 100%

Region Abruzzo

Proof 13%

Format 0.745 cl. bottle

Wine-making technique Once the grapes of the finest quality have been harvested in the field, they are separated from the woody stems and only the roughly crushed grapes or pulp is left at a temperature of about 8-10°C for about 10-12 hours. The partially fermented pulp that is obtained by removing the skins is decanted, selected yeast cultures are added and it is left to ferment at about 15° C. The wine that is obtained is subsequently separated from the sediment (what is deposited on the bottom of the vat after the fermentation is completed) and kept at a temperature of about 12°C until it is ready to be bottled.

Visual and olfactory analysis

This wine has a clear, cherry red color. On the nose it has an array of aromas with floral notes coming to the fore. Fresh fruit essences like cherry, raspberry, berries and especially strawberry come through. On the palate it is fresh, well-balanced and a pleasure to drink, which makes it highly versatile.

Abbinamento

Fresh cheeses, white meat and seafood dishes.

Serving temperature: 12°C