

Cerasuolo d'Abruzzo DOC 2015



TYPE: Rosato
REGION: Abruzzo
APPELLATION: Cerasuolo d'Abruzzo DOC
VINE VARIETY: Montepulciano d'Abruzzo 100%
FIRST VINTAGE: 1990

TERROIR

AREA: Scafa, San Valentino and Spoltore district
SURFACE: 30 hectares (2.5 acres)
ELEVATION: 150-300 meters sea level (500 – 900 ft)
EXPOSURE: South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
DENSITY: 1.600-2.000 vines / hectare
AGE OF THE VINES: 25-35 years old
YIELD: 70 hl. / hectare

PRODUCTION: 25.000 (750 ml) bottles

VINIFICATION

Harvest: mid-October. Maceration for 18 hours, bleeding and transfer to stainless steel tanks for fermentation and ageing. Bottled in mid January.

CHARACTERISTICS

“Cerasuolo” pink color: the word is derived from a variety of cherry with the same name. The bouquet smartly spreads out, with accent of rose, fleshy cherry and pomegranate. The mouth is vinous and fresh, with a good finish presenting red fruits and a suggestive combination of rocky minerality and delicate licorice.

FOOD PAIRING

Meat ragout, baked fish and barbecued meat.