

Cerasuolo d'Abruzzo DOP

Cerasuolo has a brilliant pink color, in the mouth is fresh, long-linear and persistent with a note of crunchy "cerasa" cherry.

TYPE OF WINE

Rosé

VINEYARDS

LOCATION

Municipality
of Manoppello
(PESCARA)

GRAPES

Montepulciano
d'Abruzzo
DOP 100%

HARVEST

October

BOTTLES PRODUCED

3.500

ALCOHOL CONTENT

13,5%

SERVICE TEMPERATURE

10/12°C



Vinification

The grapes harvested strictly by hand in the first week of October in crates of about 16 kg, after a resting period of about 16 to 24 hours in a cool cell, are then destemmed and lightly crushed.

The destemmed grapes are then pressed softly and the resulting must is then sent into the tank where it sits to decant in cold temperatures for about 24 hours. Subsequently, it is separated from the coarse lees and inoculated for alcoholic fermentation.

Once alcoholic fermentation is completed, the wine stays in close contact with the fine lees and from time to time the must is subjected to a "batonnage" agitation for a few months so that the wine can naturally mellow out.