



Cerasuolo d'Abruzzo DOC Organic Wine

Production zone: Vasto (province of Chieti).

Vine type: Montepulciano.

Denomination: Cerasuolo d'Abruzzo DOC
(Controlled designation of origin).

Type of vineyard: spurred cord.

Year of planting: 2010.

Land area: 2 hectares.

Vineyard position: South East exposure.

Altitude: 230 metres above sea level.

Density: 3,300 vines per hectare.

Production: 4Kg per vine.

Grape harvest period: from October 1st to 10th.

Type of vinification: the must is fermented in contact with the skins for 12 hours, for the purpose of enhancing the aromatic notes. Following this, it is soft-pressed and fermented in stainless steel vats at controlled temperatures.

Chemical characteristics: 13% ABV.

Reaches full expression: 1-2 years.

Colour: cherry red with violet-red highlights

Bouquet: fruity with hints of cherry and strawberry.

Palate: fresh and fruity, good body, with an aftertaste of bitter almond.

Best with the following Abruzzese cuisine:

“maccheroni alla chitarra” (homemade egg pasta),
fresh bell pepper frittata.

Cheeses to couple with this wine: aged sheep ricotta.

Ideal serving temperature: 12° - 14 °C