

CERASULO D'Abruzzo D.O.C.

Grapes: Montepulciano D'Abruzzo 100%.

Terrain Type: The vineyards are placed on a basically sandy and well-drained soil.

Winemaking: the harvest takes place in the first decade of October, in order to obtain the particular pink color and to exalt the organoleptic qualities of this wine.

After destemming and soft pressing, a short skin maceration is carried out at low temperature in the presence of inert gas, followed by soft pressing and static cleaning of the must. Cleaned free-run juice (mosto fiore) is then fermented at low temperature in temperature-controlled stainless steel tanks until the end of alcoholic fermentation.

Wine is then aged and stored in steel tanks before being bottled. To enhance the organoleptic qualities, a carbonic maceration is carried out before classical vinification.

Visual appearance: Pink onion skin color.

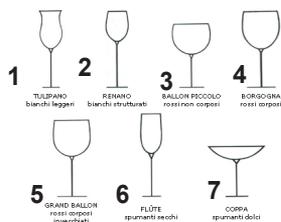
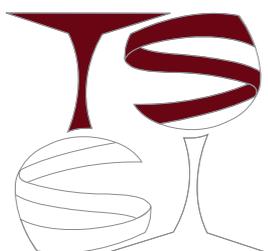
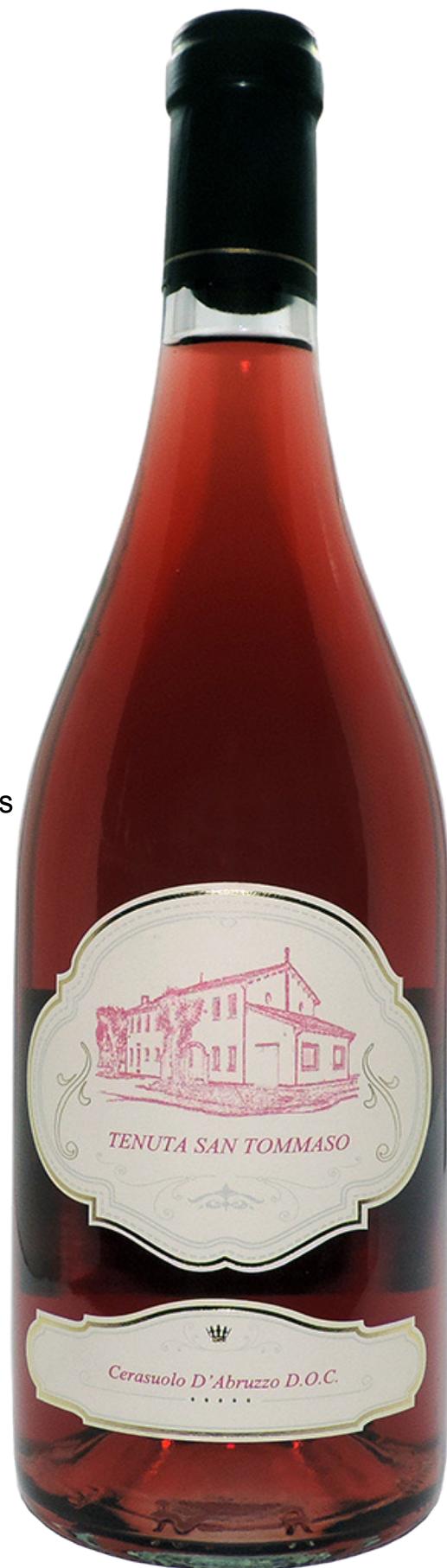
Bouquet: vinous, delicate and with a pleasant scent of red berries and blossoms.

Taste: Fresh, sapid, round, harmonic with delicate hints of bitter

Analytical data: 13% vol. Ac.Tot. 6 g/l

Food pairings: Appetizers, fish soups and pizza.

Service: best served at a temperature of 13/14 °C.



Rossi
3-5

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