



## *Cerasuolo d'Abruzzo DOC*

**Vineyards:** Martelli.

**Altitude:** 167m above sea level.

**Vine training system:** tendone.

**Vine variety:** Montepulciano.

**Vines per hectare:** 1800.

**Average production per vine:** 9-10 kg.

**Grape yield:** 230 tonnes, Wine 161 hl/ha.

**Soil:** mainly pebbly.

**Harvesting time:** 20 September – 20 October.

**Type of wine:** rosé.

**Vine variety:** the most common red grape variety.

**Area of production:** hills in the province of Chieti.

**Vinification:** after a 24-hour contact with the skins at a low temperature, the must produced by the gentle pressing of the grapes ferments with selected yeasts at a controlled temperature.

**Refinement:** in stainless steel tanks for 6 – 8 months.

**Alcoholic content:** 13,0% vol.

**Serving Temperature:** 10-12° C.

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*Organoleptic characteristics:* **Visual features:** bright cherry red/ **Fragrance:** floral, intense; notes of cherry, blackberry and currant stand out among the fruity aromas / **Taste:** intense, harmonious and fragrant with excellent persistency.

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