



Cerasuolo d'Abruzzo DOC

Vineyards: Martelli.

Altitude: 167m above sea level

Vine training system: Tendone

Vine variety: blend of red grapes varieties

Vines per hectare: 1800

Average production per vine: 9-10 kg.

Grape yield: 140 tonnes, Wine 90 hl/ha

Soil: skeletal soil

Harvesting time: 20 September - 20 October

Type of wine: Rosé

Area of production: hills in the province of Chieti

Vinification: after a 2-3 hours of 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 concrete

Alcohol content: 12,5% vol.

Serving temperature: 12-14°C

Organoleptic characteristics. **Visual features:** bright cherry red.

Fragrance: floral, intense; notes of cherry, blackberry and currant stand out among the fruity aromas. / **Taste:** fresh taste with a good acidity and long aromatic persistence.
