



# Cerasuolo d'Abruzzo DOC

## *Valle Martello*

The word Cerasuolo comes from “Cerasa” which means “Cherry” in the dialect of Abruzzo. In fact, in this region the rose wine takes its name from the typical cherry-red colour. This appealing colour is obtained thanks to the soft squeezing of Montepulciano grapes.

<b>Grape Variety</b>	Montepulciano 100%
<b>Appellation</b>	Cerasuolo d'Abruzzo DOC
<b>Alcohol</b>	13,00 % vol.
<b>Vine</b>	Montepulciano
<b>Training system</b>	Row file
<b>Production area</b>	Villamagna (CH) - Abruzzo
<b>Harvest period</b>	September
<b>Vinification Technique</b>	“In bianco” at controlled temperature at 15°C
<b>Bottling</b>	4 months after harvest
<b>Colour</b>	Cherry, typical of the ripe cherry
<b>Bouquet</b>	Intense, fruity (cherry)
<b>Taste</b>	Fresh, persistent with bitter aftertaste
<b>Ideal serving temperature</b>	10 – 12 °C
<b>Suggested dishes</b>	Appetizers, white meats, fish soup, roasted fish, pizza

