



DaMa Cerasuolo d'Abruzzo DOC



CLASSIFICATION:

Cerasuolo d'Abruzzo DOC

GRAPE VARIETIES:

100% Montepulciano.

GROWING LOCATION:

Central Italy, Abruzzo, Rosciano (PE).

VINEYARD:

South-East exposure, 720 ft a.s.l., clay soil.

CULTIVATION - HARVEST:

Guyot, harvest beginning of October, yield 6 ton/acre.

MATURATION AND REFINEMENT:

Soaking of skins in must at 45°F for about 24 hours, complete separation of the must and fermentation at controlled temperature for 10-15 days in stainless steel.

TASTING NOTES:

Soft cherry red bright and sparkling color. Fruity fragrance of raspberry, pomegranate and flowery of geranium, gillyflower with good persistence. Round, dry and pleasant on the palate.

ALCOHOL CONTENT: 12.5 % vol.

RECOMMENDED PAIRINGS:

Soups, pasta, white meat, grilled fish, delicate cured meat, medium aged cheese.

SERVING TEMPERATURE: 52°-57°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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