

CERASUOLO D'ABRUZZO D.O.P.

ORGANIC FINE ROSÈ WINE

The Vinum Cerasuolo D.O.P. is a rosè fine wine, produced only in the Abruzzo Region. The appellation started in 2010, but Roberto started to produce his Cerasuolo in 2002 from his organic vines. These vines are located on hills at 300m above sea level with South – South East exposure, and the same high quality grapes are also used to produce the The Vinum Montepulciano D.O.C. and Colline Pescaresi I.G.T.

Grapes are cultivated following the strict rules for organic production, and only a limited quantity of green copper is used to protect the vines and their fruits. Roberto personally grows grapes, and a final double selection occurs during the harvest first in the vineyard and then in the cellar. Starting from the pressing to the final bottling, all the processes occur at low controlled temperatures, in order to preserve the high quality features of these grapes.

This Cerasuolo D.O.P. is a fantasic medium body rosé wine thanks to the natural antioxidants of the Roberto's Montepulciano grapes giving it great longevity.



MASSIMO DAVANZO

massimo@solocru.com
www.solocru.com
437.994.6523



Vineyard: The Vinum Estates

Production Area: Nocciano – Abruzzo Region - Italy

Grapes: Montepulciano

Yield: 85 Q/Ha (9,000 bottles/year)

Vinification:

- Grapes are late harvested by hand in the middle of October, and only the best grapes are selected for the vinification
- Maceration takes place on the skins for 8 hours at low temperature. Slow alcoholic fermentation occurs over 20 days at 16°C, then the wine is decanted in stainless steel tanks
- Aging occurs for at least 6 months in stainless steel tanks
- After bottling, the wine ages an additional 3 months in the cellar

Sugar: 0.5 g/L

Dry Extract: 28.7 g/L

Alcohol: 12.5% Vol

Aging: 5 years

Colour: Salmon pink (bright pinkish-red)

Bouquet: Generous fruit scents of rose, sour cherry, strawberry and wild herbs.

Flavour: Bright wild berries, red fruits and aromatic herbs characterize the tasting. The freshness and the minerality complete the aroma, giving a lingering smooth spiced sensation in the palate. It is perfectly balanced and harmonic.

Serving Suggestion: Grilled fish, fish soups, roasted chicken, medium aged cheese.