



— FATTORIA —
NICODEMI

LE MURATE

CERASUOLO D'ABRUZZO DOC

Cerasuolo is certainly Abruzzo's most iconic traditional wine, a family beverage that farmers took to the fields with them as refreshment on summer days. For us, it is the wine that provides proof of how the year's harvest of Montepulciano grapes has fared. We select only the best clusters to guarantee the wine's structure and fresh, pleasing aromatic notes.



TYPE: Rosé

DESIGNATION: Cerasuolo d'Abruzzo DOC

AREA: Abruzzo, Teramo hills

VARIETY: Montepulciano 100%

VINEYARDS:

MUNICIPALITY: Notaresco

ALTITUDE: 250-300 meters

ASPECTING: East

SOILS: Medium-textured limestone and clay

TRAINING SYSTEM: Abruzzo pergola, spurred cordon

DENSITY: 1,600-5,000 plants/hectare

AVERAGE AGE OF THE VINEYARD: 15-35 years

AVERAGE YIELD: 80 quintals/hectare

HARVEST METHOD: By hand

VINIFICATION:

Destemming, cold maceration for 24 hours. First-pressing collected in a tank. Low-temperature settling. Fermentation in steel tanks at low temperatures (12-13°C) for about 30-40 days. This technique safeguards the aromatic potential during fermentation. Maturation for 3 months in stainless steel.

BOTTLE AGEING: 1 month

PRODUCTION: 10,000 750ml bottles

SENSORY PROFILE: A deep cherry pink hue sets the scene for strawberry and pomegranate notes. The perfect balance of softness, acidity and minerality weaves a good tangy underpinning. Raspberry is to the fore in the finale.

SERVING COMPANIONS: Excellent with charcuterie but also with vegetarian dishes and pulse soups.

SERVING TEMPERATURE: 10-12°C