

**DESIGNATION**

Cerasuolo D'Abruzzo DOC Superiore

AREA

Abruzzo – Teramo

ALTITUDE

250-300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Abruzzo pergola

DENSITY

1,200 plants/hectare

VINEYARD AGE

>45 years

AVERAGE YIELD

60 quintals/hectare

HARVEST

Late September then mid-October

WINEMAKING METHOD

Grapes from the same plot are harvested in two cycles. Each harvest has its own type of maceration, one saignée and the other short. Both fermentations use ambient yeasts and at the end of the process the two batches are blended.

AGEING

4 months in steel tanks with regular stirring of fine lees

BOTTLE AGEING

2 months

PRODUCTION

2,500 750ml bottles

SENSORY PROFILE

Bright cherry pink and a nose of full, stylish fruitiness with notes of cherry, pomegranate and raspberry, embellished by spicy and balsamic hints. The intense mouth unfolds with red berries and minty touches. Excellent acid backbone and long, lingering flavour with a zesty ring.

PAIRINGS

Cured meats, vegetarian dishes and legume soups, white meats, grilled meats and medium-ripe cheese.

SERVING TEMPERATURE

12–14°C