



### DESIGNATION

Cerasuolo D'Abruzzo DOC Superiore

### AREA

Abruzzo – Teramo

### VARIETY

Montepulciano

### 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