

Cerasuolo d'Abruzzo Superiore DOC

SPELT 2022 Organic



DENOMINATION: Cerasuolo d'Abruzzo Superiore DOC
GRAPE VARIETIES: 100% Montepulciano d'Abruzzo Organic
FIRST VINTAGE: 2011

TERROIR

AREA: Spoltore district
VINEYARDS: selection from 2 hectares (4,9 acres)
ALTITUDE: 150 meters sea level (500 ft)
EXPOSITION: South / South-West
SOIL: clay loam sand texture
TRAINING SYSTEM: pergola abruzzese
VINES / HA: 1.600-2.000 vines / hectare
AGE OF THE VINES: average 30 years old
YIELD: 60 hl. / Hectare

HARVEST:

Beginning of October

VINIFICATION:

Skin contact for 18 hours, fermentation with controlled temperature in stainless steel tanks. Bottled in March, unfiltered and unfinned, after a refinement, of 4 months in stainless steel tanks located outside the cellar for 90% of the wine, and in barriques for the other 10%.

PRODUCTION:

n° 13.000 x 750 ml bottles and some magnums

FOOD PAIRING:

Appetizers with cold cuts, carpaccio, fillet steak, soups and pottages.