

# Cerasuolo d'Abruzzo Colline Pescaresi Superiore DOC SPELT 2023 Organic

2023

Spelt

**IAVALENTINA** 

**DENOMINATION:** Cerasuolo d'Abruzzo Superiore DOC **GRAPE VARIETIES:** 100% Montepulciano d'Abruzzo Or-

ganic

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 unfined, 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.