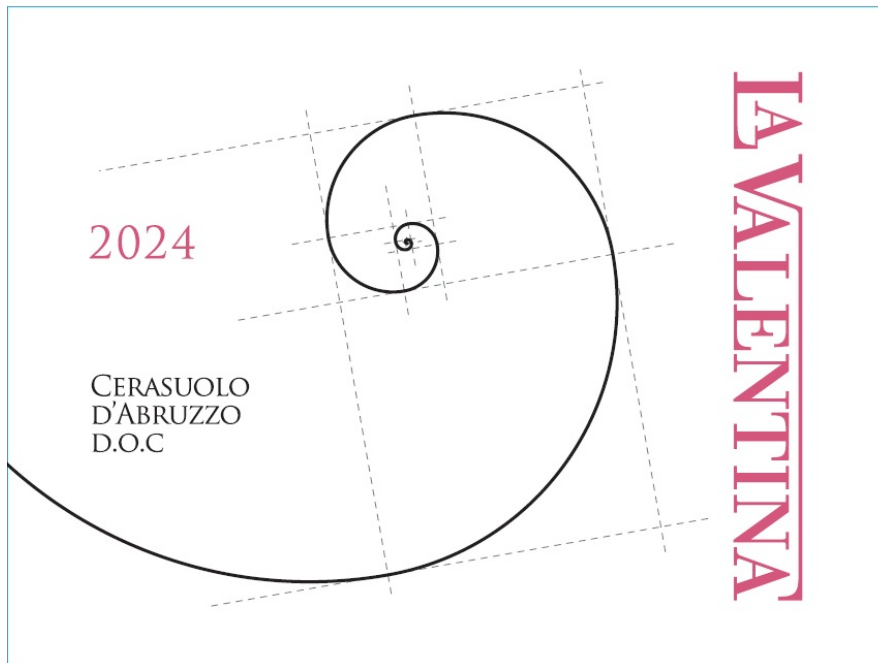


Cerasuolo d'Abruzzo DOC 2024

Organic



DENOMINATION: Cerasuolo d'Abruzzo DOC

GRAPE VARIETIES: 100% Montepulciano d'Abruzzo

FIRST VINTAGE: 1990

TERROIR

AREA: Scafa, San Valentino and Spoltore district

VINEYARDS: selection on 30 hectares (2.5 acres)

ALTITUDE: 150-300 meters sea level (500 – 900 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: 26-39 years old

YIELD: 85 hl. / Hectare

HARVEST:

By hand from September 20th to October 4th

VINIFICATION:

Skin contact for 18 hours, bleeding and transfer to stainless steel tanks for fermentation and ageing. Bottled from mid January.

PRODUCTION:

n° 38.000 (750 ml) bottles, with cork and screwcap

FOOD PAIRING:

365 days for years, with all kinds of food ...