

La Famiglia, la Terra e il Vino

DENOMINATION

LOCATIONS OF VINEYARDS

SOIL TYPE

ALTITUDE

EXPOSURE

CULTIVATION SYSTEM

VINE AGE

YIELD PER HECTARE

HARVESTING METHODS

GRAPE VARIETY

VINIFICATION

WINEMAKER NOTES

HOW TO SERVE

Cerasuolo d'Abruzzo D.O.C.

Loc. Defenza,
Mozzagroga, Chieti

Limestone clay mix

190 m above sea level

South - East

**Espalier vines, bilateral guyot,
4000 vines/Hectare**

Planting year 2003

10 - 11 tons

Hand selection in late September

Montepulciano 100%

The montepulciano grapes, known to be rich in anthocyanins, are pressed directly by deciding the degree of coloring of the must at this stage. There follows a natural decantation to ferment clear must at a temperature of 12 to 14 ° C. Finally, an aging of about 120 days before bottling.

Among the vineyards of Montepulciano we prefer that with a more delicate sun exposure. So that the sugar load is contained and the acidity is more sustained. This gives us a cherry-colored wine with fruity aromatic notes and a fresh and fine palate.

**Advised temperature:
8 - 10° C.**

**Serving suggestion:
excellent with fish stew, delicate meat and pasta dishes.**

Cerasuolo d'Abruzzo

Denominazione di Origine Controllata

Technical description



LA VINARTE
VIGNAIOLI DAL 1951

Via Prov. per la Rocca, 17
66030 - Santa Maria Imbaro
Chieti - Italia
+39 340 76 34 659
info@lavinarte.it

