

CHRONICON

wine, art of man.



ZACCAGNINI



CERASUOLO D'ABRUZZO DOC

Type

Cerasuolo d'Abruzzo DOC

Grape variety

Black grapes

Area of production

Abruzzo region

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually early

Winemaking

Black grapes with good acidity are chosen to give the wine good longevity. White vinification and cold maceration of the free-run must for about 7 days at a temperature close to 0°C, followed by alcoholic fermentation for about 10 days at a controlled temperature.

Ageing and maturing

It matures on the lees until bottling.

Tasting notes

Color: Cherry pink of medium intensity.

Aroma: Hints of cherry and wild strawberry.

Taste: Agile and rhythmic structure with acidic freshness and flavorful, almost salty, and tasty notes.

Lifespan in the bottle

Because of its strong acidic structure, it has a high longevity.

Food pairings

Mixed vegetable, fish and meat starters, delicious with cold meats and perfect with pasta dishes with meat sauces.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 12-14°C