

MYOSOTIS

wine, art of man.



ZACCAGNINI

MYOSOTIS / 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 very late

Winemaking

Soft pressing of the grapes, cryomaceration, vacuum pressing, fermentation of the clear fraction only.

Ageing and maturing

After alcoholic fermentation, the wine can be aged in wooden barrels for a short period. Further ageing in the bottle.

Tasting notes

Color: Cherry red color with purplish highlights.

Aroma: The range of aromas is distinguished by fruity notes of very ripe cherries and spicy nuances of white pepper.

Taste: The distinctive freshness makes for a dynamic and tapered taste, with a savory flavor supporting the finish with its hints of red fruits.

Lifespan in the bottle

On sale on average in the spring after the harvest. To be consumed within the next year, but if stored well it can also express itself nicely in its second year.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 12-14°C

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MARCELLO ZACCAGNINI'S SELECTIONS