



cantinazaccagnini.it

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

Soft pressing of the grapes, cryomaceration and vacuum pressing to extract only the free-run must; cold settling of the must and fermentation of only the clear fraction at a low temperature.

Ageing and maturing

In steel with subsequent ageing in the bottle.

Tasting notes

Color: Cherry pink of medium intensity.

Aroma: The bouquet offers notes of fragrant, juicy fruit, especially wild strawberries, with nuances reminiscent of pomegranate and slight hints of aromatic herbs.

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

Lifespan in the bottle

We recommend consuming it within the year following the harvest, but it can also be surprising at a later date.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 12,5% vol

Serving temperature 12-14°C

