



The characteristic of this variety such as light pink glare and intense fruit and flower hints are felt in the mouth where the tannins expand these feelings. A fresh, fruity and sapid glass of wine that makes you want to go for the next sip.

Culinary pairing: a wine for aperitives or with a selection of cold cuts, gratin seafood, chitarrina “alla teramana”, veal meat “alla pizzaiola”.

CERASUOLO

d'Abruzzo DOP



Classification: Cerasuolo d'Abruzzo DOP
Production Area: Loreto Aprutino
Grape Variety: Montepulciano 100%
Soil: Loam-Clay
Altitude: 250 mt
Farming method: Integrated Fight
Training Method: Pergola Abruzzese
Age of the vineyard: 30 years
Yield per hectare: 140 ql/ha
Harvest period: End of September
Serving temperature: 10°C

Cerasuolo used to be the wine you would offer to guests to refresh them and show proudly to be able to make a good wine as it was very difficult at the times to make one. Nowadays we try to produce a good Cerasuolo that can fully reflect the concept of this type of wine.

The grapes come from the youngest vineyards of the estate, they are harvested by hand and then destemmed and crushed. The must follows the white winemaking process then ferments in steel vats under controlled temperature where it stays until January , February to then be bottled.



CIAVOLICH
1853