

Frentano cerasuolo d'abruzzo doc



Name: Cerasuolo d'Abruzzo D.O.C. **Line:** Frentano **Type:** Rosé Wine Alcohol Content: 13,00 % alc./vol. **Closing:** Cork/screw-cap Type of soil: medium-textured soil, clay Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), most suited hills ovelooking the Trabocchi coast; the aspect is South and the altitude is about 150 mts. above sea level. Harvest: handmade, second decade of October. Vinification: soft pressing and maceration with the skins for about 12 hours; skins'removal and alcoholic fermentation at controlled temperature (16°C) in stainless steel tanks, performed by selected yeasts; Maturation and aging: maturation in stainless steel tanks for about 6 months followed by a further rest in the bottle. Technical description: red cherry color. The nose has a persistent aroma of berries such as raspberry and

currant. On the palate it is round, full-bodied but wellbalanced and harmonious. Lifespan of wine: if properly stored, this wine keeps its

integrity for 2-3 years.

Temperature of Service: 12-14°C

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