



Montepulciano d'Abruzzo Cerasuolo Rose

Technical Details

Wine Typology:	Montepulciano d'Abruzzo DOC Cerasuolo
Production Area:	Abruzzo Region
Grape Variety:	100% Montepulciano
Wine-making:	Vinification in white of Montepulciano grapes, short maceration of peels (a few hours), with a straight light pressing followed by fermentation at a controlled temperature, élevage in steel.
Alcohol:	12% Volume
Serving Temperature:	Best drunk at a temperature of 54° to 57°F.
Packaging:	Cases of 6 and 12 bottles of 750ml.



Wine Characteristics

It has a rosé color with purple reflections, on the nose the flowery bouquet is accompanied by sweet fruit notes. The wine has a fresh, harmonic, delicate and good-balance taste.

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