



## Cerasuolo d'Abruzzo DOC 2018



<b>Grapes:</b>	100% Montepulciano d'Abruzzo
<b>Region:</b>	Abruzzo
<b>Vineyards:</b>	From vineyards in Orsogna, Abruzzo
<b>Exposure:</b>	North/Northwest
<b>Altitude:</b>	432 meters (1,417 feet) above sea level
<b>Soil:</b>	Calcareous clay
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	20- 25 years
<b>Time of Harvest:</b>	Early October
<b>Vine Density:</b>	3,600 vines per hectare
<b>Vine Yield:</b>	1.25-1.5 ton per acre
<b>Total Production:</b>	13,500 bottles
<b>Vinification Process:</b>	The grapes are hand harvested in early October and ferment in stainless steel tanks after a short maceration on skins.
<b>Aging Process:</b>	The wine in stainless steel for three months.
<b>Alcohol Content:</b>	14%
<b>Tasting Notes:</b>	Brilliant, cherry-red color with notes of plump fruit, musk and sun-dried flowers; the well-balanced palate combines structure and a refreshing acidity.
<b>Winemaker:</b>	Romano D'Amario
<b>Cellaring:</b>	1-2 years
<b>Bottled:</b>	January
<b>Closure:</b>	Diam cork
<b>Food/Menu Pairing:</b>	This is an all-around wine

