

UNICO

Cerasuolo d'Abruzzo

Appellation

Denominazione di origine controllata D.O.C.

Grape

Montepulciano D'Abruzzo.

Grape history

The origin of this grape has always been uncertain.

Also students as Molon (1906) classified it as a "Sangioveti" variety.

Today it is sure that the two grapes have nothing in common.

Cultivated mainly in Abruzzo and the other regions of centre-south Italy.

Today, thanks to the passion of some producers and winemakers, the Montepulciano has emerged to the international limelight as one of the best quality red grapes in world.

Production area

Lanciano

Soil

Deep, finely-textured, moderately alkaline, very calcareous.

Clayey surface layer.

Age of vineyards

15 - 20 years

Cultivation Type

Spurred cordon rows 50 cm high.

Vines per hectare

4000/5000 multiclone varieties

Yield per hectare

5000 kg

Harvest

Period: Beginning of October

Harvest method: Hand-picked in crates

Wine-making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming, cold maceration on the skins in stainless steel vats for 12 hours and soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14°C for 24 - 48 hours.

Fermentation

Container: inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Closure

Glass closure Vino-lok.

Final composition

Alcohol content: 13,0% vol.

Organoleptic evaluation and food pairing

The wine has a bright pink cherry colour, intense and persistent aroma, fruity with small red fruit scent (strawberry).

Well structured, full, velvety with a great persistence.

Excellent with grilled fish and fish soup, white meat and delicate charcuterie.

Serving temperature

8/10°C

