



# CERASUOLO d'Abruzzo DOP Superiore

## VINE

*100% Montepulciano d'Abruzzo*

## CROP TECHNIQUE

*Grapes from organic farming, grassing of the vineyard, Guyot pruning*

## ORGANOLEPTIC CHARACTERISTICS

*Intense cherry red color with delicate aromas of red fruits. A pleasantly warm, harmonic and well-balanced taste*

## AVERAGE AGE OF THE VINE

*30 years*

## YIELD PER HECTARE

*70hl/ha*

## HARVESTING AND WINEMAKING

*Hand-picked selecting the ripest bunches, soft pressing, spontaneous white fermentation and aging on the lees for 6 months. This product does not undergo any stabilizing treatment or filtering in order to preserve its natural evolution and integrity. It may not be perfectly limpid and there may be a light sediment at the bottom of the bottle*

## SERVING SUGGESTIONS

*To accompany dishes with meat sauce, white meats, cured meats*

## SERVING TEMPERATURE

*14-16 °C.*

## NUMBER OF BOTTLES IN 2019

*3.300*

*Guido Strappelli*

