



MAGENTA

Cerasuolo d'Abruzzo D.O.C.

Type: Cerasuolo d'Abruzzo D.O.C. (rosé)

Grape variety: Montepulciano 100 %

Altimetry: 200 metre above sea level

Location: Municipality of Lanciano

Type of soil: Clay, tending to limestone

Position and exposure: Hilly, facing South, South - West

Vineyard's age: 10/15 years

Planting density: 3.000 ceppi/ettaro

Yield per hectare: 120 q

Training system: Guyot

Hervest: Manual, a little early at the beginning of October

Vinification: Cryomaceration at 10°C for 12 hours. Soft pressing, in order to extract the right level of anthocyanins, which are responsible for the final color of the wine. Fermentation temperature 18 ° C. No malolactic fermentation

Aging: In tank at low temperature

Alcohol content: 13%

Sensorial features: Bright pink color, of medium intensity, with light violet hues; intense scent of ripe fruit, with delicate spicy notes; body of good intensity, fruity and persistent

Serving suggestions: Very versatile wine, combined with fish soups, pasta dishes, white meats and fresh cheeses

Service temperature: 12 - 14°C