



CERASUOLO D'ABRUZZO

Denominazione di origine controllata

PRODUCTION AREA Abruzzo, Italy **ALTITUDE** 200 meters above sea

GRAPE 100% Montepulciano **SOIL** sandy, calcareous, mostly solid

YIELD PER HECTARE 120 – 140 pecks **VINIFICATION YIELD** 65/70% **HARVEST** first decade of October

ALCOHOLIC FERMENTATION in stainless steel at a controlled temperature

AGEING 3 months in stainless steel **ALCOHOL** about 12%

COLOUR cherry red **TASTE** savory with blackberries, mulberry, and black sherry notes

FOOD PAIRING it goes well with pizza, fish and meat appetizers, red sauce pasta, roasted and brodetto fish, stuffed baked white meats, spreadable cold cuts, average matured cheese

SANTONE VINI

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