



RosaSera Cerasuolo d'Abruzzo DOC

Grapes: Montepulciano d'Abruzzo DOC 100%

Harvest: First week of October

Average yield per hectare: 70 hl

Vinification

Maceration at low temperature after destemming of the grapes and thermo-controlled alcoholic fermentation in steel tanks

Analytical data at bottling

Alcohol 13% vol

Tasting

Cherry pink color. On the nose there are floral scents, fresh fruit, cherry and black cherry.

Good structure and balance. Fresh, persistent, fragrant. The fruitiness is well integrated with the olfactory sensation.