



VIGNAMADRE

CAPO LE VIGNE CERASUOLO D'ABRUZZO DOC

It represents the historic vineyard of the Di Carlo family, in the Crecchio estates where King Vittorio Emanuele III stayed before his exile.

TYPE: Rosé

VARIETY: 100% Montepulciano d'Abruzzo

DENOMINATION: Cerasuolo d'Abruzzo DOC

VINTAGE: 2022

PRODUCTION AREA: Province of Chieti

TERROIR: Medium mixture tends to be clay

EXPOSURE: South, South-East

ALTITUDE: 380 m a.s.l.

TRAINING SYSTEM: Spurred cordon

AVERAGE PRODUCTION PER HECTARE: 80 q

HARVEST PERIOD: September

VINIFICATION SYSTEM: Particular technique of white vinification, limiting the fermentation period with the presence of the skins to a few hours.

ALCOHOL CONTENT: 13.5% Vol.

RESIDUAL SUGAR: 5 g / l

TOTAL ACIDITY: 6 g / l

COLOR: Intense rosé with brilliant garnet hues

BOUQUET: Intense aromas of strawberry, raspberry and sour cherries, with fresh floral notes of violet, dog rose and pomegranate

TASTE: Good structure, enveloping, soft, fruity with an almond aftertaste

FOOD PAIRINGS: tasty seafood dishes, aperitifs, fish soups, fried food, pizza

SERVICE TEMPERATURE: 10 ° C

