



CERASUOLO D'ABRUZZO D.O.C. ANFORA 2022

Name of the wine:	Cerasuolo d'Abruzzo DOC Amphora
Grape variety:	Montepulciano d'Abruzzo - 100%
Vintage:	2022
Alcohol:	13,5%
Soil:	Clay and limestone
Soil management:	Organic and Biodynamic method.
Training form:	Guyot
Period of harvest:	Third week of September
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are destemmed and transferred directly to the press where, after a few hours of contact between the skins, a soft pressing takes place.</p> <p>The must ferments spontaneously in earthenware amphorae. In the same amphorae malolactic fermentation takes place.</p>
Ageing:	<p>The period of aging in terracotta amphorae lasts about 6 months. The wine also carries out malolactic fermentation in amphora. During this period the organoleptic profile of the wine changes, becoming more complex to the nose and persistent on the palate.</p>