



## CERASUOLO D'ABRUZZO D.O.C.

Name of the wine:	Cerasuolo d'Abruzzo DOC Organic
Grape variety:	Montepulciano d'Abruzzo - 100%
Alcohol:	12,50%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	Third week of September
Picking method:	Manual in boxes
Winemaking process:	<p>Grapes are destemmed and then transferred to the press where, after few hours of skin contact, are softly pressed.</p> <p>The juice is transferred to stainless steel tanks where indigenous yeasts take over and lead the fermentation process.</p>
Ageing:	<p>The wine rests in stainless steel tanks for a period of four months before the bottling.</p>