

D'Alesio SCIARR



cl 75

Cerasuolo

Name | Cerasuolo d'Abruzzo DOC

Grapes | Montepulciano 100%

Location | Città Sant'Angelo,
Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | SE/SW

Soil | Clayey medium texture

Training and pruning systems |
Pergola abruzzese

Average plant age | 30 years

Yield per hectare | 100 hl/hectare

Harvest time | October

Harvest | manually operated, with
meticulous selection of grapes.

Vinification | soft pressing of grapes,
cold decanting, fermentation in
stainless steel.

Aging | in stainless steel for at least
6 months and then in bottle for at
least 3 months.

 13,5% vol.  10°-12°C

Tasting notes



Deep cherry pink



Bright



Intense, quite complex,
flowery, fruity



Violet, roses, cherry, aromatic
herbs



Fish soup, first courses with
tomato, cheeses, white and red
meat, pizza.