

Gianni Masciarelli

Cerasuolo d'Abruzzo DOC



Technical Sheet

Name

Cerasuolo d'Abruzzo DOC Gianni Masciarelli

Alcoholic strength

14% Vol.

Grapes

Montepulciano 100%

First year of production

2014

Vineyard location and altitude

Loreto Aprutino, 250 m a.s.l.

Vineyard exposure

varied

Vineyard soil type

Clayey-medium limestone

Training system

Abruzzo pergola and Single Guyot

Yield per hectare

90 q.

Planting density

from 1.600 to 6.200 plants per hectare

Harvest time

end of September

Age of vines

From 15 to 35 years

Vinification

Crushing and maceration in wine press for 4-8 hours at low temperature. Fermentation in stainless steel at a controlled temperature

Aging potential

Drink now

Ideal serving temperature

10-12°C

Tasting Notes

Limpid, cherry red color. Refined and intense bouquet. Energetic and fruity with essence of strawberry, guava, wild roses, cherries and currant.

Food Pairings

Fish soups and fish fries, pizza