



PROPE
Cerasuolo d'Abruzzo DOC

PRODUCTION AREA: Company owned vineyards located in Controguerra.

VARIETY: Montepulciano 100%.

ALTITUDE: 250-300 m a.s.l.

SOIL: Medium-textured with abundant gravel.

TRAINING SYSTEM: Cordon-trained and spur pruned.

DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

HARVEST: Specifically selected grapes for Rosé vinification are picked during the first 10 days of September.

VINIFICATION: Once in the cellar, the grapes are destemmed and conveyed to the press. The entire environment is inactivated with carbon dioxide snow so as not to lose the primary aromas. Then a brief cold maceration for approximately 6 hours is carried out, allowing the maximum extraction of the aromas. The fermentation takes place at a temperature of approximately 14/15 C. After the fermentation, the wine is kept for some months on fine lees to increase the structure.



SIGHT

Intense bright pink.



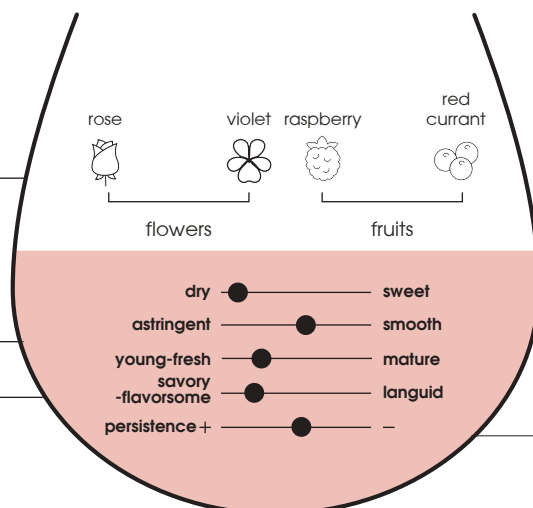
SMELL

Floral scents of rose and violet blossoms with nuances of small red fruit, red currant and raspberry.



TASTE

Savory, rounded mouthfeel typical of the Montepulciano grape variety. Lingering with a good structure. The finish recalls the delicate floral and fruity nuances.



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