

Gianni Masciarelli | Cerasuolo d'Abruzzo DOC

TECHNICAL SHEET

Name: Cerasuolo d'Abruzzo DOC Gianni Masciarelli

Grapes: Montepulciano 100%

First year of production: 2014

Average production: 18.000 bottles

Vineyard location and altitude: Loreto Aprutino, 250 m a.s.l.

Soil: limey and clay

Training system: single Guyot

Planting density: 6.500 plants per hectare

Yield per hectare: 9.000 kg

Harvest time: 25 September – 5 October

Vinification: destemming and maceration in a press for 4-8 hours,
vinification in stainless steel tanks

Alcohol content: 13% vol

Service temperature: 10-12°C

TASTING NOTES

Clarity: clear

Color: pink cerasuolo

Bouquet: refined perfume, intense

Aromatic notes: cherries, currants, berries and wild rose

FOOD PAIRINGS

Cold cuts, vegetarian dishes, parmigiana pie, legumes soups,
roasted meat, aperitif wine



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Certification

