

ROCCA VENTOSA



CERASUOLO D'ABRUZZO DOP

TECHNICAL SHEET



TYPE

Rosé wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Montepulciano d'Abruzzo 100%

HARVEST PERIOD October



VINIFICATION

VINIFICATION cold maceration at controlled temperature for 6/8 hours, very soft pressing;

fermentation at controlled temperatures

in stainless steel tanks

MALOLACTIC FERMENTATION no

REFINEMENT in stainless steel tanks for 3 months



DESCRIPTION

COLOUR bright rosé with pink reflexes

FRAGRANCE intensely fruity with a cherry and floral nose

TASTE medium bodied, delicately structured, smooth with a soft and velvety finish

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 10°C