



Torre dei Beati, Cerasuolo d'Abruzzo



Appellation: Cerasuolo d'Abruzzo (DOC)
Type: Rose
Grape Variety: 100% Montepulciano
Region: Abruzzo

Vineyard: 13 hectares
Altitude: 300 meters above sea level
Exposure: Southeastern, Northwestern
Training Method: Abruzzo curtain and spurred cordon
Soil: Clay – limestone
Vineyard Notes: Yield: 70 hl/Ha

Winemaking Notes: **Vinification:** Cold premaceration, light pressing of the grapes before destemming. Fermentation at 15 to 16 degrees Celsius.
Maturation: In stainless steel tanks.

Tasting Notes: Brilliant cherry color, enriched with intense violet reflections and a sense of balanced consistency.
Bouquet: Fresh and persistent aromas of strawberries, pomegranates and cherries; embellished with elegant floral scents.
Taste: Characterized by an optimal equilibrium of softness, tied to a supportive alcoholic component and a lively persistence of mineral acidity. Stimulating finish. These characteristics give the Cerasuolo grape a particular pleasantness and flexibility with different dishes.
Food Pairings: Antipasti, first courses, soups, legumes and grains, poultry and fish. Serve at 13 to 14 degrees Celsius.
