



Orefice Cerasuolo DOC



Appellation of Origin: Cerasuolo d' Abruzzo DOC (Controlled Designation of Origin)

Grape variety: Montepulciano d' Abruzzo

Vintage: 2022

Harvest period: First week of October

Alcohol content: 13 % vol.

Vinification:

Soft crushing of the grapes, Temperature-controlled fermentation. The must is fermented in contact with the skins for 12 hours (cryomaceration) at a cool temperature, enough time to extract the desired amount of anthocyanin pigments and enhance the fruity aromatic notes characteristic of this wine.

Aging:

Stainless steel tanks for 3 months, and further refinement in bottle.

Tasting Notes:

The name of the wine "Cerasuolo" derives from the typical color of the cherry, called Cerasa in Abruzzi dialect. Intense and bright cherry pink with orange reflections. On the nose it releases notes of cherry, wild strawberries and currants, and delicate hints of rose. The sip is driven by an 'excellent freshness and savouriness. On the palate it is crispy and juicy. In addition, its barely noticeable tannin makes it a long-lasting and well-structured wine.

Serving temperature: 10-12 °C

Wine pairings:

Due to its remarkable territorial adherence, Cerasuolo d'Abruzzo pairs perfectly with traditional Abruzzo dishes such as fish soup "brodetto di pesce alla Vastese," legume soups, cheese boards and assorted local cured meats. Excellent with aperitifs, pasta dishes, pizzas and white meats. In addition, its versatility allows it to be paired with spicy food and ethnic cuisine.