cantina FRENTANA

1958

Frentano

CERASUOLO D'ABRUZZO DOC



Name: Cerasuolo d'Abruzzo D.O.C.

Line: Frentano **Type:** Rosé Wine

Alcohol Content: 13,00 % alc./vol.

Closing: Cork/screw-cap

Type of soil: medium-textured soil, clay

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), most suited hills ovelooking the Trabocchi coast; the aspect is South and the altitude is about 150 mts. above sea level.

Harvest: handmade, second decade of October. Vinification: soft pressing and maceration with the skins for about 12 hours; skins'removal and alcoholic fermentation at controlled temperature (16°C) in stainless steel tanks, performed by selected yeasts; Maturation and aging: maturation in stainless steel

tanks for about 6 months followed by a further rest in the bottle.

Technical description: red cherry color. The nose has a persistent aroma of berries such as raspberry and currant. On the palate it is round, full-bodied but well-balanced and harmonious.

Lifespan of wine: if properly stored, this wine keeps its integrity for 2-3 years.

Temperature of Service: 12-14°C

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