

CERASUOLO D'ABRUZZO DOC AMPHORA 2017



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| Origin: | Italy |
| Quality grade: | DOC |
| Site: | vineyard selection |
| Site Type: | hilly land |
| Varietal: | Montepulciano d'Abruzzo 100 % 15 years 3300 plants/ha 5000 - 5500 liter/ha |
| Geographical Orientation: | south |
| Sea Level: | 250 m |
| Soil: | loam large |

WEATHER / CLIMATE

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| Average Rainfall Per | 700 - 900 mm |
| Vintage: | |

CELLAR

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| Harvest: | handpicked middle/september |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous amphora 800 L 1 month(s) 25 - 30 °C |
| Maturing: | amphora 800 L 5 month(s) |
| Time on the Full Yeast: | 1 month(s) |
| Time on the Fine Yeast: | 3 month(s) |
| Bottling: | beginning/march |

DATA

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| Wine Type: | Still wine rose dry |
| Alcohol: | 13 % |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2018 - 2023 |