



Trellising

TECHNICAL SHEETS

Still Dry Rosé

2025

Cerasuolo d'Abruzzo

Terre Aquilane Superiore DOC

CELLAR VINEYARD



Montepulciano d'Abruzzo 100%



1991



alluvial clay, stoney limestone



400 m



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest. Destemming and soft crushing. 48h skin contact, then spontaneous fermentation in stainless steel tanks without the skins. The wine ages for 7-8 months in stainless steel tanks.

No filtering, natural clarification through settling.

TASTING NOTES

Cherry ruby color, wild berries in the nose - gently spiced by hint of cloves. The palate is pleasantly fruity with the typical elegant acidity of the wines coming from the Peligna Valley. Tense and crispy, it is a textbook Cerasuolo! Excellent for cellaring.

PAIRINGS

Cold cuts and cheese plates, beans and pasta dishes. This is the traditional wine for any abruzzese meal.

Production in 2025: 15600 bottles

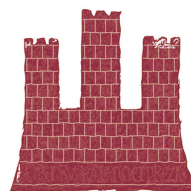
Alc. 14% Vol

Contains sulfites

EU Organic wine



ABRUZZO



PRAESIDIUM