



Trellising

TECHNICAL SHEETS



Still Dry Rosé

2024

Eughenos

CELLAR VINEYARD



Montepulciano d'Abruzzo 100%



1960-2008



Sandy clay, limestone



340 masl



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, 12 hours skin contact. Open vat fermentation and 7 months aging in stainless steel. Bottled under April's Pink Moon.

TASTING NOTES

Light ruby-red color, delicate notes of cherry and fresh wild strawberries. Bright and crispy on the palate, with a light acidity softened by the mild fruit notes. Light red character, typical of a Cerasuolo.

PAIRINGS

Cured meat, light pasta dishes, salami and roasted vegetables. Amazing with pizza.



ABRUZZO

Production in 2024: 2500 bottles

Alc. 13% Vol

Contains sulfites

EU Organic wine



DI CATO
VINI ARTIGIANALI