

CHIOLA

CERASUOLO D'ABRUZZO
DENOMINAZIONE DI ORIGINE CONTROLLATA



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Montepulciano d'Abruzzo area.

GRAPE VARIETIES

Montepulciano d'Abruzzo (100%).

SOIL

Stony, calcareous, structured and drained. Altitude: 300 mt. above sea level.

VINIFICATION

Following a selective hand harvest in at the start of October, the grapes stalks are removed and the subsequently crushed grapes undergo a traditional temperature controlled fermentation on the skins in stainless steel. On the third day the skins are discarded in order to reap the best perfumes with limited tannin and color extraction. Subsequently, a cold maceration is applied. The must is further fermented with select yeast in stainless steel temperature controlled stainless steel vats for almost a week at 15-17°C.

FLAVORS

Brilliant light ruby red colour. Raspberry, blackberry cherry and red fruit. Complex red fruit notes paired to a pleasant acidity.

TOTAL PRODUCTION 50.000 bottles

Superb in the Spring months with light salads, and marinated white meats. Best enjoyed at 15°C.

