

MIGLIANICO
Cerasuolo d'Abruzzo DOP
Vintage see website photo - liters **0,75** - **MADE in ITALY**


CANTINA
MIGLIANICO



Soil and vine breeding

Grapes Montepulciano grapes

Altitude 150 - 250 meters above sea level

Soil Type Clayey-loamy

Position and Exposure Hilly, with vineyards exposed to the East, South - East

Planting Density 1.600 vines/hectare

Yield per hectare 140 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, around the second half of September

Maceration of the Skins:

About four hours inside the press

Pressing:

Soft pressing, the first fractions of pressing are used to obtain a bright pink colour

Fermentation temperature:

16C°

Malolactic Fermentation:

No

Aging:

In steel

Chemical Characteristics

- Alcohol Content **12,50%** Vol.

- Dry Extract < **20** g/l

- Total Acidity **5,50 - 6,50** g/l

- PH **3,25 - 3,40**

- Residual Sugars **4 -5** g/l

- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: pale and lively pink

Smell: fresh and fruity aroma, of good intensity

Taste: body with good persistence, savory and fresh, with a slightly bitter finish

Service Mode

Temperature **8 - 10°C**

very versatile wine, pairable with fish soups, light first courses, white meats

Revisione (Rev, 1 - 05/06/2023)