

MIGLIANICO
Cerasuolo d'Abruzzo
Denominazione di Origine Protetta



Soil and vine breeding

Vineyards location: Miglianico
Grapes: Montepulciano d'Abruzzo 100%

Vinification

Grape harvest: manual, around end of September
Skin maceration: about 4 hours inside the press
Fermentation temperature: 16°C
Aging: in stainless steel tank

Chemical characteristics

Alcohol content: 12,50 % vol.
Dry extract: 21 gr./lt.
Total acidity: 5,50
Ph: 3,40
Residual sugar: 3,50 gr./lt.

Organoleptic characteristics

Colour: soft and lively pink
Smell: fresh and fruity bouquet, of good intensity
Taste: body of good persistence, savoury and fresh, with a slightly bitter finish

Service mode

Temperature: 12°C
Pairings: very versatile wine, pairable with fish soups, light pasta dishes, white meat