



CERULLI SPINOZZI

Cerasuolo d'Abruzzo DOC

Area of Production:

Canzano vineyard, in the heart of the Colline Teramane area, Abruzzo region of Italy.

Soil:

Textured soils of clay, sand and stone.

Grape Variety:

100% Montepulciano d'Abruzzo.

Production Technique:

The grapes are harvested by hand and quickly taken to the winery in small carts to protect quality. Fermentation takes place for 6-7 days followed by a resting period of approximately four months.

Characteristics:

Color: A lively blush color.

Bouquet: Soft strawberry aromas.

Taste: A beautiful medley of fruit flavors and a clean, fresh finish.

Alcohol Content: 12.5%

Total Acidity: 6.8 g/l

Enjoy as an aperitif with assorted light cheeses or even as an accompaniment to oven baked fish dishes.