



*A rosé showcasing the terroir of Abruzzi and the character of the Montepulciano grape.*



## CERULLI SPINOZZI CERASUOLO D'ABRUZZO DOC

Elevating the picturesque Abruzzi region through superior winemaking.

### SOIL

Textured soils of clay, sand and stone.

### PRODUCTION TECHNIQUE

Truly an optimal vineyard location with textured soils of clay, sand and stone and a climate with constant cooling breezes due, in part, to Gran Sasso at nearly 10,000 ft. elevation. The grapes are harvested by hand. Fermentation takes place for 6-7 days followed by a resting period of approximately four months.

### BOUQUET

Soft strawberry aromas.

### TASTE

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

### FOOD PAIRING

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

### ORIGIN

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

### VARIETIES

100% Montepulciano d'Abruzzo

### ANALYSIS

Alcohol	12.5% Vol
Total Acidity	6.8 g/l

### SIZE(S)

750ml 0 80516 26404 2

### PACK(S)

750ml 6pk