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FAMIGLIAFEBO



CERASUOLO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY: Montepulciano d'Abruzzo

AGEING: approximately 8 months in stainless steel tanks

ALCOHOL CONTENT: 13%

SERVING TEMPERATURE: 12/14 °C

COLOUR: deep pink

BOUQUET: small red berries and balsamic notes

PALATE: well-structured, with vibrant freshness and a persistent finish.

FOOD PAIRING: pasta dishes, fish, cured meats and semi-aged cheeses.

VINEYARD LOCATION: Spoltore

VINEYARD AGE: from 40 years onwards

TRAINING SYSTEM: Abruzzese pergola

PLANTING DENSITY: 1,600 vines per hectare

SOIL TYPE: Clay soil

YIELD PER HECTARE: 80 quintals per hectare

HARVEST TIME: mid-September

VINIFICATION: the grapes are hand-harvested into 20 kg boxes, then destemmed and crushed. The must is immediately separated from the skins and undergoes spontaneous fermentation in concrete tanks.