

Madia

CERASUOLO D'ABRUZZO DOC



Cerasuolo is the unique rosé wine you can taste in Abruzzo, pure expression of this region and of its people, particularly appreciated in summertime as a good compromise between the freshness of a white wine and the structure of a red. The name “Cerasuolo” comes from the dialect word “cerasa” (“cherry”), because of the colour, the nose and the taste that this wine will offer; the Montepulciano d’Abruzzo grapes it is made out of are strictly selected from our vineyards in Villamagna, Abruzzo, where the limestone and clay soils, an amazing temperature change also due to the special position between mountains and sea, and yields per hectare kept under 140 quintals guarantee the quality of this enjoyable rosé wine. The grapes are picked in the first ten days of October, and are immediately cooled down to keep their organoleptic characteristics. Once in the cellar, they stay for a limited time with the skins, and consequently the fermentation continues in steel tanks at controlled temperature for two months and in the bottle for one month.

The particular brilliant cherry colour is due to the Montepulciano d’Abruzzo grape, which generously releases its intensity through the skins even though it spends a very short time with the must before this continues its fermentation as a white wine. The clean nose profile reveals fresh red fruits scents, especially cherry, with hints of strawberries and plum. Its special balance between freshness and complexity allows the Cerasuolo d’Abruzzo “Madia” to be the perfect match for an amazingly wide selection of food, from pizza to pasta and meat.

Designation: DOC Cerasuolo d’Abruzzo

Varietal: 100% Montepulciano d’Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 140 quintals

Harvest Period: first ten days of October

Vinification: soft crushing and pressing

Fermentation: in stainless steel tanks at 14 - 16 °C

Ageing: in steel vats for 2 months and in bottle for 1 month

Cellarability: 2 years

Bottles: 750 ml

