

Colle Maggio

CERASUOLO D'ABRUZZO DOC



Cerasuolo d'Abruzzo "Colle Maggio" is the ideal compromise between structure and freshness, achieved with off-the-skins vinification of exclusively Montepulciano d'Abruzzo grapes.

The vineyards are located on Colle Maggio hillside, in Villamagna, at about 180 metres above sea level, with perfect southward exposure. The training system preferred is the Abruzzo pergola, and yields are kept at about 120 quintals per hectare.

Clusters are picked by hand and collected in small wooden crates, packed with dry ice which leads to a rapid temperature drop precisely in the vineyard, maintaining the perfumes typical of the grapes.

In the cellar the bunches are soft crushed as for white winemaking, and the must is separated from the skins after 8 hours to obtain the peculiar cherry-pink hue, characteristic of this wine. The name "cerasuolo", in fact, comes from the dialect word "cerasa", meaning "cherry". The next step is a quick fermentation at controlled temperature.

In true Torre Zambra tradition, the wines spend two months in stainless steel vats and two in the bottle, to bring forth the freshness and the brilliant rosé colour, as well as an ample sensory profile that ranges from cherry to plum.

Cerasuolo's fragrance and flavour make it a perfect partner for a wide range of foods, from aperitifs to pizza and from fish to meat; to try with fish crudités and delicate seafood first courses.

Designation: DOC Cerasuolo d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days of October

Vinification: cold maceration; soft pressing of the skins

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

Ageing: on fine lees, in steel vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml

