





COL DEL MONDO FATTORE CERASUOLO D'ABRUZZO DOC

Wine appellation: Cerasuolo d'Abruzzo DOC

Type of wine: Rosè wine

Variety of grape: Montepulciano 100%

First vintage: 2022

Production area: Collecorvino, Pescara, Abruzzo

Exposure and altitude: South 250 m a.s.l.

Vineyard: Vineyards selected exclusively to produce this wine

Type of soil: White morainic stone supported by silts and clays

Production method and planting density: Guyot with 5.000 vines/hectare

Vineyard age: 18 years

Yield per hectare: 80 q

Grape harvest period and type: First ten days of October; manual picking

Alcoholic fermentation: In stainless steel tanks

Yeast used: Selected

Fermentation and maceration period: 20 - 21 days

Fermentation temperature: 16°- 18°C

Maturation process: 4 months in vitrified concrete tanks

Malolactic fermentation: No

Alcohol: 14,0% by Vol.

Bottling period: In March of the first year following grape harvest