

TIRABUCCIA *by* RoVeri

CERASUOLO D'ABRUZZO D · O · C



Grape	Montepulciano d'Abruzzo D.o.c. 100% vinificato in rosè
Vineyard location:	Rocca San Giovanni
Harvest time:	Handpicked in the second decade of October
Vinification:	Soft pressing of the grapes (0,6 atm) Cold stabulation for 5 days at 8°C Fermentation temperature 16°C
Ageing:	stainless steel tank for 5 months
Alcohol Content:	12,5%
Description:	Soft pink color. On the nose pleasant notes of strawberry and almond peel On the palate it is soft and pleasant. In the glass, interesting pairing with cold cuts or sweet and sour food. At the table, excellent with "coniglio alla cacciatora" (rabbit dish) and white meats, with fish or shellfish tomato soup. It's also ideal with pizza
Service Temperature:	10-12°C