

★
TIRABUCCIA
by
Roveri

StroZZa
Preti

CERASUOLO D'ABRUZZO D.o.c.



Grape	Montepulciano d'Abruzzo 100%
Vineyard location:	Comune di San Vito Chietino
Harvest time:	Handpicked in the second/third decade of October
Vinification:	This wine is obtained thanks to a careful selection of grapes belonging to an old vineyard; the harvest is carried out in the second/third decade of October, followed by maceration in contact with the skins in cherry wood barrels.
Ageing:	Aging in concrete tank with fermentation of the exhausted skins of the Montepulciano d'Abruzzo
Alcohol Content:	14,5
Description:	<p>Intense dark rosè like fire, with purple red highlights.</p> <p>Nose: intense hints of red fruit, as for a red wine, but with a pleasant freshness, and strawberry, crisp almond aroma.</p> <p>Taste: it is an "electric" wine of 14.5% Abv and you can feel them all, in the mouth it is powerful, with balanced softness and acidity, very persistent.</p> <p>This wine is the result of a bet won.</p> <p>In the glass it is a "rude" wine which amazes with truthful power.</p> <p>At the table its fresh color fools the diner with eclectic pairings, from "brodetti" fish in tomato soup to red meats. Powerful with spicy dishes. Fresh and pleasant but with the structure of a great red. That's why it should be tasted as if it were a red wine but at the temperature of a white one.</p>
Service Temperature:	14-16°C