

# Valentino

## Cerasuolo d'Abruzzo DOC



CANTINE MUCCI

<b>Grapes</b>	100% Montepulciano
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	North-west; 180 metres above sea level
<b>Type of Soil</b>	Dark of medium texture
<b>Training Method</b>	Abruzzese Pergola 2,50m x 2,50m, renewal shoot
<b>Planting Density</b>	1600 plants per hectare
<b>Harvest</b>	From the 1 <sup>st</sup> to the 10 <sup>th</sup> of October (variable data)
<b>Maceration</b>	Crushing and maceration of the skins at low temperature lasting few hours
<b>Fermentation</b>	Pressing and clarification of the grape must; inoculation with selected yeasts; fermentation lasts 11 days, including 2 days at 18°C and the remaining days at 16°C; when fermentation is completed, decanting and sulphuring
<b>Refining</b>	In stainless steel tanks protected by inert gas; clarification and bottling
<b>Analytical Data</b>	Sugar Content 19 Babo; alcohol 12,5%; total acidity 6,20; pH 3,40; residual sugar 3 gr/l
<b>Sensory Evaluation</b>	Pink cherry colour; fruity notes of raspberry, cherry and pomegranate; floral notes of geranium and freesia; fresh and savoury, good persistence, smooth and well-balanced
<b>Food Pairings</b>	It's ideal with risotto, white meat and grilled fish. Very good also as aperitif. Serve at 12°C

