

Valentino

Cerasuolo d'Abruzzo DOC



CANTINE MUCCI

Grapes	100% Montepulciano
Production Area	Torino di Sangro
Exposure and Altitude	North-west; 180 metres above sea level
Type of Soil	Dark of medium texture
Training Method	Abruzzese Pergola 2,50m x 2,50m, renewal shoot
Planting Density	1600 plants per hectare
Harvest	From the 1 st to the 10 th of October (variable data)
Maceration	Crushing and maceration of the skins at low temperature lasting few hours
Fermentation	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
Refining	In stainless steel tanks protected by inert gas; clarification and bottling
Analytical Data	Sugar Content 19 Babo; alcohol 13%; total acidity 6,20; pH 3,40; residual sugar 3 gr/l
Sensory Evaluation	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
Food Pairings	It's ideal with risotto, white meat and grilled fish. Very good also as aperitif. Serve at 12°C

