



PAN CERASUOLO D'ABRUZZO SUPERIORE

Denominazione di Origine Protetta

Typology:	Rosé
Classification:	D.O.P.
Region:	Abruzzo
Grape:	Montepulciano 100%
Growing system:	Rows of vines
Soil:	Plebbly and calcareous
Yield per hectare:	100 Q/He
Harvest:	Beginning of October
Wine-making:	Fermentation at cold controlled temperature in steel with a quick maceration of the skins
Alcohol content:	14,50% Vol.
Colour:	Bright cherry red
Bouquet:	Clean and intense. Scents of strawberries, raspberries and cherries, followed by cyclamen, rose and plums flavors
Taste:	Intense and fresh, medium body. Delicate flavours of cherry and raspberry.
Serving Temperature:	12 - 14° C
Gastronomical Joinings:	Pasta, pizza, fresh and ripened cheeses, roasted white meat and roasted fish.

