



Pallottini
azienda agricola

CERASUOLO

Grape variety: Montepulciano d'Abruzzo 100%

Soil type: Average mixture, rich in microelements

Cultivation: Vertical Trellis System

Yield per hectare: 100 q/He

Winemaking Technique: Light maceration, vinification, fermentation of the must (pulp) only, at a controlled temperature. Subsequent refining and maceration on the skins for a few more months.

Wine features: Cherry red, intense bouquet with a scent of red berries.

Its balanced and warm taste and velvety softness enhance the strong personality of this fine Rosé.

Alcohol content: 13% vol.

Bottling and packaging: "Borgognotte storica extra", 6 horizontal bottles per box



*Terra d'Abruzzo,
a NATURAL passion since 1906*