

COLLE SECCO



## CERASUOLO D'ABRUZZO DOP

### TECHNICAL SHEET

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#### TYPE

Rosé wine



#### VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Montepulciano d'Abruzzo 100%

HARVEST PERIOD first half of oct



#### VINIFICATION

VINIFICATION cryomaceration for 6-8 hours,  
soft crushing, controlled temperature

fermentation in stainless steel tanks

MALOLACTIC FERMENTATION no

REFINEMENT 4 months in stainless steel tanks



#### DESCRIPTION

COLOUR bright rosé with purplish hues

FRAGRANCE intense and elegant scent of red  
fruit, fruity notes

TASTE medium bodied, smooth and good  
lingering

ALCOHOL 13% vol



#### SERVING SUGGESTIONS

TEMPERATURE 10-12°C