

Excellent as an aperitif, it goes well with delicate finger food, based on raw fish, Mediterranean first courses, grilled fish and semi-aged cheeses.



13,5 %



10-12 °C




PESOLILLO
TENUTA AGRICOLA

Terre di Chieti Cerasuolo d'Abruzzo DOC Superiore

Organic wine



100% Montepulciano

Cerasuolo was created as a DOC in 1968. Since then, it has demonstrated the versatility of the Montepulciano grape, capable of producing great red wines as well as a wine with the unmistakable charm of Cerasuolo. The vineyards are cultivated on the southeast slope of the hill overlooking the Adriatic Sea. The double pergola training system ensures the grapes receive delicate exposure to the sun and constant sea breezes. This naturally preserves the aromatics and fruity freshness of the grapes, which reach the glass through careful vinification.

Vinification

All the grapes are hand-harvested around mid-September; they are then crushed and destemmed. After cooling to 14-15 °C, the must is pressed for 8-10 hours for a cold maceration phase to extract its unmistakable color and aroma. After gentle pressing, the must is further cooled and subjected to static decantation at 10-12 °C for 48 hours. The resulting must is fermented at a controlled temperature of 16-18 °C, followed by maturation on the lees in stainless steel for another 4 months before being prepared for bottling.

Organoleptic characteristics

Characteristic *cherry* colour, an intense and brilliant ruby red with almost purple hues reminiscent of a ripe cherry. On the nose, it presents elegant notes of red fruit (cherry, raspberry, blackberry, and pomegranate) with light floral notes reminding of geranium and clove. On the palate, it is characterized by a pleasant viscosity and delicate structure, with a finish reminiscent of the fragrance of berries.



94 Points



2 Cavatappi

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