

  
*Chiusa Grande*





TERRE CASALI  
CERASUOLO D'ABRUZZO DOC  
ORGANIC

**GRAPES:**

Montepulciano From The Young Age Owned Vineyards Cultivated In The Territory Of The Municipality Of Nocciano, According To The Principles Of Organic Farming.

**HARVEST:**

Last week of September and first week of October in relation to the ripening of the grapes assessed by measuring the sugar content, pH and total acidity.

**WINEMAKING:**

Winemaking takes place by applying the modern principles of rosé vinification. The grapes are selected, destemmed and left in contact with the must for about 10-12 hours at a temperature of about 8-10°C. The must obtained by separating the skins is decanted, fortified with selected yeasts and left to ferment at a temperature of about 15°C. The resulting wine is rapidly separated from the lees and stored at a temperature of about 12°C until bottling.

The rules required by regulations for biological wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness.

**ORGANOLEPTIC PECULIARITIES:**

COLOUR: Lively rosè

BOUQUET: Delicate, pleasantly fruity scent

FLAVOUR: Fresh, dry and savoury taste of medium density and persistence

FOOD PARING: Due to its organoleptic characteristics, it perfectly accompanies appetizers of cold cuts, lean cheeses and first courses in general

SERVICE: Serve it at a temperature of about 8-10°C, uncork the bottle just before consumption

PRESERVATION: Preserve the bottle in a fresh place at a temperature of 8-10°C and place it in horizontal position

ALCOHOL: 12% Vol