

CANTINA TOLLO

ROCCA VENTOSA

CERASUOLO D'ABRUZZO DOP

In Abruzzo, rosé is synonymous with Cerasuolo: a typical intensely fruity wine, with a bright, vivid pink colour, obtained from the vinification of Montepulciano grapes using off-skin fermentation.



**TYPE** White wine

### VINEYARDS, GRAPES AND HARVEST

**Location of vineyards** Province of Chieti, Pescara, Teramo

**Type of grapes** Montepulciano d'Abruzzo 100%

**Harvest period** October

### VINIFICATION

**Type and time of maceration of the skins**

Cold maceration at controlled temperature for 6/8 hours, very soft pressing; fermentation at controlled temperatures in stainless steel tanks

**Refinement** In stainless steel tanks for 3 months

### DESCRIPTION

**Colour** Bright rosé with pink reflexes

**Fragrance** Intensely fruity with a cherry and floral nose

**Taste** Medium bodied, delicately structured, smooth with a soft and velvety finish

**Alcohol degree** 13% vol

### SERVING SUGGESTIONS

**Temperature** 10/12°C

**Food Match** Meat or fish starters, white meat or fish main courses, white grilled meat, fresh and semi matured cheeses



Bottle  
0,75 lt.



Traditional  
glass