

## CERASUOLO

*Cerasuolo di Vittoria Classico D.O.C.G.*



### DESCRIPTION:

*Cherry red color, intense and persistent bouquet, with hints of red berry fruits and floral notes. It stands for the balance on the palate and for the pleasant aftertaste. Ideal for pairing with cheese, roasted and stewed meats.*



### CLASSIFICATION:

*Cerasuolo di Vittoria Classico D.O.C.G.*

### VINEYARD LOCATION:

*Hyblean Hills*

### SOIL AND ALTITUDE:

*Red sandy soil, 170 m. asl*

### GRAPES VARIETIES:

*50% Frappato  
50% Nero d'Avola*

### TRAINING SYSTEM:

*Trained in the counter-espalier system and pruned in spurred cordon*

### AGE OF VINEYARD:

*15 - 20 years*

### YIELD PER HECTARE:

*80 Q.*

### VINIFICATION:

*15 days maceration with marcs and fermentation at controlled temperature*

### AGEING:

*12 months in steel and 6 months in bottle*

### ALCOHOL:

*13,5% vol.*

### FORMATS:

*bottle cl. 75*

### SERVING TEMPERATURE:

*16° - 18°*