



CANTINA VALLE TRITANA



*Quality source*

## AUFINUM

**Cerasuolo d'Abruzzo**  
Denominazione di Origine Controllata

### DATA SHEET

**Region:** Abruzzo

**Grapes:** 100% Montepulciano d'Abruzzo DOC

**Classification:** rosè

**Vineyard location:** Abruzzo

**Vineyard system:** abruzzo pergola

**Soil:** medium dough

**Production:** 100-120 q.li/ha

**Produced bottles:** 6.000

**Winemaking:** the must, obtained after decantation static, ferments at a temperature of 17°C. Maturation in steel.

**Refinement:** 2 months in bottle.

**Pairings:** given the structure and the fresh vein degreasing should be enjoyed with cured meats and first courses regional cuisine, first courses with tomato, pizza, pork dishes.

**Service temperature:** 10-12°C

**How to serve:** uncork at the moment

**Recommended glass:** medium size tulip