

DUCHI DI CASTELLUCCIO

Technical Sheet

“*Duchi di Castelluccio*”

Cerasuolo d'Abruzzo

Denominazione di Origine Controllata

Type of wine: Rosé – Organic Wines

Variety: Montepulciano d'Abruzzo 100% Cerasuolo DOC from ORGANIC FARMLAND

Exposure: South, south east

Height a.s.l.: 280 m.

Training system: Guyot (Filare and Cordone speronato)

ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT
CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 4000 for Guyot

Production per hectare: 8,5 tons

Harvest: First week of September

Ageing and Vinification: Only stainless steel tanks

Alcohol strength: 13% vol

Bottle: 75 cl

Sales unit: 12 bottles

ORGANOLEPTIC FEATURES

Colour: soft pink with purple reflex.

Nose: Intense fruity notes with delicate flower notes, hints of banana, wax and custard .

Taste: fine and good structure, soft and good aftertaste

Match food: Excellent for seafood cuisine, perfect match for appetizers, delicate first dishes with meat

Serving temperature: 12 °C

