Col del Mondo

SUNNAE CERASUOLO D'ABRUZZO DOC

Line:
Col Del Mondo

Type of wine:
Rosè wine

Wine Appellation:
Cerasuolo d'Abruzzo D.O.C.

Variety:
Montepulciano 100%

First harvest:
2001

Alcohol:
13,5% Vol.

Production area:
Collecorvino, Pescara, Abruzzo

Type of soil:
Silt and clay, rich in moraine stone, sometimes calcareous

Exposure and Altitude:
South-West at 200 m above sea level

Production method and plant density:
Guyot with 5000 vines/ha

Vineyard age:
17 years

Yield of grapes per hectare:
10000 kg

Grape harvest time:
End of September

Skin maceration:
Press for 10 hours

Skin contact:
For 6/12 hours

Fermentation:
Stainless steel 100% White wine technique.

Yeast used:
Selected

Fermentation and soaking's duration:
10-15 days

Fermentation temperature:
15-17°C

Maturation process:
4 months in cement tanks on fine yeasts.

Malolactic fermentation:
No

Bottling period:
In February of the year following the grape harvest.

SIBI FIDELIS

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