



LA SOLAGNA
A B R U Z Z O

SCHEDA TECNICA

HALOS

CERASUOLO D'ABRUZZO DOC
ORGANIC

GRAPES: MONTEPULCIANO of ancient selections coming from the vineyards of medium age owned vineyards cultivated in the territory of the municipality of Cugnoli, according to the principles of organic farming.

VINTAGE: Harvesting takes place in the second week of October, depending on the ripeness of the grapes as measured by the sugar content, pH and total acidity.

WINEMAKING:

Winemaking is carried out by applying the modern principles of rosé vinification. The grapes are selected, destemmed and left in contact with the must for about 10-12 hours at a temperature of about 8-10°C. The must obtained by separating the skins is decanted, fortified with selected yeasts and left to ferment at a temperature of about 15°C. The resulting wine is rapidly separated from the lees and stored at a temperature of about 12°C until bottling.

In all the phases of winemaking in order to guarantee and protect the genuineness and wholesomeness of the product, the rules laid down in the regulations for the production of organic wines are respected.

ORGANOLEPTIC PECULIARITIES:

COLOUR: Lively pink

BOUQUET: Perfume markedly fruity, fresh and intense.

TASTE: A young, fresh and soft wine with a good body and persistence.

FOOD PARING: For its organoleptic characteristics it is ideal to accompany light dishes, fish soups and fresh cheeses.

SERVICE: Serve at a temperature of about 10-12°C, uncork the bottle just before consumption.

PRESERVATION: Preserve the bottle in a fresh place with the bottle lying down.

ALCOHOL: 12,50% Vol.

