



## Myosotis Cerasuolo d'Abruzzo DOC

Type: Cerasuolo d'Abruzzo DOC

Alcohol content: 13.0% ABV

Grape variety: black grapes

**Winemaking:** soft pressing of the grapes, cryomaceration, vacuum pressing, fermentation of the clear fraction.

**Ageing and maturing:** once the alcoholic fermentation is complete, the wine can be aged in wooden barrels for a short time. Further ageing in the bottle.

**Tasting notes:** cherry red colour with purplish highlights; intense bouquet, elegant, aromatic, very pleasant nose; on the palate, it has a full, persistent and well-balanced flavour.

**Lifespan in the bottle:** on the market an average during the spring after the harvest; consume within 2 years

Serving temperature: 14°C

Storage instructions: store in a cool, dry place

Transportation instructions: room temperature