

TALAMONTI





ROSE

Cerasuolo
d'Abruzzo DOC

REVIEWS & ACCOLADES

Wine Spectator 88
JAMES SUZUKI

IVINI DI VERONELLI 88
2.5805



Robert Parker 87
WINE ADVICE

WINE ENTHUSIAST 87
BEST BUY

AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Cerasuolo d'Abruzzo DOC area.

GRAPE VARIETIES

Montepulciano d'Abruzzo (100%).

SOIL

Stony, calcareous, well structured and drained. Altitude: 300 meters above sea level.

VINIFICATION

Following a selective hand harvest in early October, the grape stalks are removed and the subsequently crushed grapes undergo a traditional temperature controlled fermentation on the skins in stainless steel. On the second day the skins are discarded in order to reap the best perfumes with limited tannin and color extraction. Subsequently, a cold maceration is applied. The must is further fermented with select yeast in stainless steel temperature controlled stainless steel vats for almost a week at 15-17°C.

FLAVORS

Brilliant light ruby red color. Raspberry, blackberry cherry and red fruit.
Complex red fruit notes paired to a pleasant acidity.

TOTAL PRODUCTION 30.000 bottles

Superb in the spring months with light salads, and marinated white meats.
Best enjoyed at 15°C.

TALAMONTI