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Frentano

CERASUOLO D'ABRUZZO DOC



Vintage: 2010

Type: Rosè

Alcohol: 13,00% alc./vol.

Residual sugar: 2,10 g/l

Format: 750 ml

Closure type: Cork

Wine description: After being pressed, the must remains in contact with the skins at 10 °C, without fermentation, for 12 hours. Then the must is racked and fermented without skins at low temperature for about two weeks. Released in the spring. The color is red cherry; the scent shows hints of small red fruits and wild flowers. The taste is round and pleasant with a fresh acidity. To be poured at 10-12 degrees, in combination with soups, pasta dishes and fish taste, fried seafood and the classic Brodetto (fish soup). Excellent with pizza.

Article code: 102/10

Box number: 01

Bottes x case: 6

Carton weight: 9 Kg

Carton size (bxhxp): 236x156x297 mm

Pallet type: EPAL/INKA 80x120

Pallet boxes: 120

Cartons x layer: 24

Pallet x row: 5

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