

# CHERRI

*d'Acquaviva*

ROSSO PICENO SUPERIORE LAUDI



#### GRAPEVINES

Montepulciano 70%, Sangiovese 30%.

#### TYPE OF SOIL

Argilliferous soil, rich of microelements.

#### CULTIVATION SYSTEM

Row, Spurred cordon. Density 5000 plants/Ha.

#### TIME FOR HARVEST

Mid-October.

#### PRODUCING TECHNOLOGY

Thanks to a careful experimentation and appropriate cultivation techniques we obtain grapes suitable for long maceration. After fermentation, the wine matures for 12 months in French oak barriques and further 6 months in bottles.

#### COLOUR

Intense ruby red with purple highlights and pomegranate-colored hints.

#### FRAGRANCE

Intense fruity notes reminiscent of red fruits. Licorice notes.

#### FLAVOUR

Full bodied and very aromatic. Well balanced and persistent.

#### FOOD PAIRINGS

It's a good match for fatty meat such as lamb and pork. It works very well also with game and hard cheese.

#### SERVING

18-20°C.

#### ALCOHOL

14% vol.

#### TYPE OF GLASS

Balloon.

#### PACKING

Bordeaux bottle in 6 bottles carton.

#### POTENTIAL AGEING

8-10 years and more.