

CHERRI

d'Acquaviva

ROSSO PICENO DOC

**GRAPEVINES**

Montepulciano 60%, Sangiovese 40%.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Row, Spurred cordon. Density 5000 plants/Ha.

TIME FOR HARVEST

October.

PRODUCING TECHNOLOGY:

After prior controlled temperature maceration for at least 14-15 days in medium-capacity vats, the maturation takes places for further 9 months in steel vats and continues in bottles.

COLOUR

Ruby red colour with purple highlights.

FRAGRANCE

Fruity notes reminiscent of black cherry.

FLAVOUR

Full bodied and very aromatic. Well balanced and persistent.

FOOD PAIRINGS

It's a good match for red and white meats. It goes well also with cream cheese.

SERVING

18-20° C.

ALCOHOL

13% vol.

TYPE OF GLASS

Balloon.

PACKING

Bordeaux bottle.