

# CHERRI

*d'Acquaviva*

## OFFIDA ROSSO DOCG TUMBULUS

**GRAPE VARIETY**

Montepulciano 60%, Cabernet Sauvignon 40%.

**SOIL TYPE**

Argilliferous soil, rich of microelements.

**CULTIVATION SYSTEM**

Row, Spurred cordon. Density 5000 plants /Ha.

**TIME FOR HARVEST**

Mid-October.

**PRODUCING TECHNOLOGY**

After prior controlled temperature maceration for 16-18 days in medium-capacity vats, the maturation takes place for 14-16 months in barriques and further 6 months in bottle.

**COLOUR**

Intense ruby red with pomegranate-colored hints.

**FRAGRANCE**

Rich and penetrating bouquet. Intense fruity notes reminiscent of fruit jam.

**FLAVOUR**

Full bodied wine with a complex structure.  
Very aromatic, well balanced acidity and remarkably persistent.

**FOOD PAIRINGS**

It's a good match for red meat such as roasted lamb and pork.  
Perfect also with hard cheese.

**SERVING**

About 18°.

**ALCOHOL**

14% vol.

**TYPE OF GLASS**

Balloon.

**PACKING**

Bordeaux bottle in 6 bottles carton.

**POTENTIAL AGEING**

3-5 years after production.