

CHERRI

d'Acquaviva

ROSSO PICENO SUPERIORE 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

Mid-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 stell vats and 6 months in bottles.

COLOUR

Ruby red with purple highlights and pomegranate-colored hints.

FRAGRANCE

Intense fruity notes reminiscent of mixed berries.
Mediterranean vegetation sensations.

FLAVOUR

Full bodied and very aromatic. Well balanced and persistent.

FOOD PAIRINGS

It's a good match for red and white meats.
Perfect with grilled lamb and pork and hard cheeses.

SERVING

18°-20° C.

ALCOHOL

14% vol.

TYPE OF GLASS

Balloon.

PACKING

Bordeaux bottle.

INVECCHIAMENTO POTENZIALE

5 years from production.