

# CHERRI

*d'Acquaviva*

MARCHE ROSATO ANCELLA

**GRAPEVINES**

Red wine grapes from Marche Region.

**TYPE OF SOIL**

Argilliferous soil, rich of microelements.

**CULTIVATION SYSTEM**

Row, Spurred cordon. Density 5000 plants/Ha.

**TIME FOR HARVEST**

End of September.

**PRODUCING TECHNOLOGY:**

Partial maceration and controlled temperature alcoholic fermentation of red wine grapes.

**COLOUR**

Cherry rose with purple highlights.

**FRAGRANCE**

Fruity fragrance with floral notes.

**FLAVOUR**

Well balanced, persistent. Good acidity.

**FOOD PAIRINGS**

A good match for pasta with meat sauce, red and white meats. Works well also with fish dishes.

**SERVING**

10-12° C.

**ALCOHOL**

13% vol.

**TYPE OF GLASS**

Tulip.

**PACKING**

Bordeaux bottle.