







ZAPPACOSTA BIO CERASUOLO D'ABRUZZO

VINEYARD PRODUCTION AREA ELEVATION

Montepulciano Chieti - Bucchianico 300/350 m.a.s.l.

COLOR PERCENTAGE

Bright cherry pink 13%

CHARACTERISTICS

Aromas that open with notes of cherry and strawberry. On the palate fresh, sapid with good acidity. The finish is persistent with strong notes of strawberry and cherry.

WINE-PAIRING

Excellent with first courses, legumes soups. It also accompanies very well white meats, cold cuts, semi-aged cheeses and pizza.

GROUND	VINEYARD	GRAPE HARVEST
Calcareous - clayey	Guyot and arbor	End of September. Manual harvesting with selection of bunches from the vineyard.

ALCOHOLIC FERMENTATION

Natural fermentation; pressing. 6 hours of contact with the grape skins.