Caparrone, Cerasuolo d'Abruzzo DOC [Organic] 2024

IPS0032024

Azienda Agricola Contesa

— Abruzzo, Italy

2019 Vintage

Decanter World Wine Awards Bronze 2023

The Montepulciano grape produces a very distinctive style of rosé typical of the Abruzzo region. Known as Cerasuolo, this is fresh, characterful and ripe with vibrant cherry fruit and savoury notes. A 'grown-up' style of rosé perfectly suited to drink with food.

Production

From Montepulciano grapes cultivated in Contesa's Colle Caparrone vineyard in the region of Collecorvino. The vineyard faces southeast at 200m altitude. The grapes are typically harvested in the first 10 days of October. They are fermented in stainless steel at controlled temperatures, followed by a partial malolactic fermentation. The wine is matured for around 4 months in stainless steel.

Tasting note

Vibrant cerise hue, with zesty aromas of red berry and cherry fruit and fresh floral notes. The palate has juicy, bitter cherry flavours with ripe and rounded fruit, offset by crisp acidity and leading to a mouthwatering finish.

Food Match

Enjoy on its own as an aperitif, or with summer salads

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Cerasuolo d'Abruzzo DOC

Winemaker:
Rocco Pasetti

Grape Varieties:
Montepulciano 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031593116023