



EMPSON & CO.
Experience Italy in a Wine glass



Cerasuolo d'Abruzzo DOC

100% Montepulciano d'Abruzzo. Fantini Cerasuolo d'Abruzzo DOC is bright pink in color, intense and persistent aroma, fruity with hints of strawberry. Medium-bodied, balanced, intense and with great persistence.

"The goal of the winery is to produce wines that are an excellent value and quality and can be enjoyed by all wine aficionados."

Wine exported to: USA

Most recent awards

JAMES SUCKLING: 90

VINOUS: 90

ULTIMATE WINE CHALLENGE: 92

LUCA MARONI: 93

TASTINGS: 88

WINE SPECTATOR: 87



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	12 °C (53.6 °F)
Maceration technique:	cold maceration
Length of maceration:	6 hours
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	12,500-30000 liters
Bottling period:	December
Aging before bottling:	2 months
Aging in bottle:	1 month
Closure:	Natural Cork



Vineyard

Organic: No

Vineyard location:	Near Ortona, Abruzzo
Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone)
Altitude:	230-430 (750-1,400 feet) above sea level
Vine density:	1,800-2,500 plant per hectare
Yield:	3-6 tons per hectare
Exposure:	Southeastern
Years planted:	15-35 years
Age of vines:	15-35 years
Time of harvest:	Mid-October
Total yearly production (in bottles):	150,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Bright pink in color, intense and persistent aromas, fruity with hints of strawberry. Medium bodied, balanced, and intense, with a great persistence.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Pairs well with first and second courses, white meats and cheese. Excellent with grilled fish or fish soups.
Aging potential:	Up to 2 years
Alcohol:	13,00% vol
Winemaker:	Rino Santeusanio
