



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Cerasuolo D'Abruzzo Feuduccio DOC

Estate-grown Montepulciano d'Abruzzo grapes are grown at high elevations on uncontaminated hillsides. Harvested by hand in fall, the grapes go through brief maceration to achieve the wine's light cherry color and subtle purple highlights. Ages three months in stainless steel. Elegant, rich aromas of dried flowers and crisp fruit lead into a fresh and well-rounded palate. Consistently noticed by wine experts. Cerasuolo refers to its distinct cherry-pink color, so pronounced and inviting, the appellation is named for it.

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**Wine exported to:** Canada, USA, Finland

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### Most recent awards

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### Winemaking and Aging

Grape Varieties:

100% Montepulciano d'Abruzzo

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 - 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	13-18 °C (55.4-64.4 °F)
Maceration technique:	Short skin maceration
Length of maceration:	12 hours
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Bottling period:	January
Aging before bottling:	3 months
Aging in bottle:	2 months
Closure:	Diam cork



Organic:	Sustainable Farming
Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	432 meters (1,417 feet) above sea level
Vine density:	3,600 vines per hectare
Yield:	1.25-1.5 ton/acre
Exposure:	Northern/northwestern

Years planted:	1994, 1999
Age of vines:	20 - 25 years
Time of harvest:	Early October
First vintage of this wine:	2010
Total yearly production (in bottles):	13,500

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant, cherry-red color with notes of plump fruit, musk and sun-dried flowers; the well-balanced palate combines structure and a refreshing acidity.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	An all-around wine
Aging potential:	1-2 years
Alcohol:	14%
Winemaker:	Romano D'Amario