



THOMAS

Cerasuolo d'Abruzzo DOC

ORGANIC and VEGAN WINE



Grapes	Montepulciano
Alcohol content	13% vol
Production area	Casalbordino (Chieti)
Soil	Loamy, gravelly
Vine training	Pergola Abruzzese, which creates a fresher microclimate for the grape clusters; 1600 plants/hectare
Yield	12,000 kg/hectare
Altitude	200 m above sea level (hills)
Harvest	Manual, in the first 10 days of October
Vinification	The Montepulciano grapes destined for cerasuolo are harvested as soon as they are ripe, guaranteeing a fresher-tasting wine. The production technique is unique, with the grapes first vinified as a white wine. The rosé colour is due to the later addition of the skins for a period of time that depends directly on the desired colour. Fermentation relies on select yeasts collected from flowers in the Apennines.
Ageing	4 months in steel tanks
Bottle ageing	1 month in the bottle
Colour	Bright, cherry red
Nose	Intense and captivating with red berries
Taste	Fresh and balanced
Pairings	Antipasti, fish, and light dishes
Serving temperature	8–10°C
Storage	In a fresh, dark place at a temperature of 12–14°C

