Cantina Zaccagnini

Cerasuolo d'Abruzzo

Area of Production: Bolognano, Pescara, Italy.

Grape: 100% Montepulciano d'Abruzzo.

Alcohol: 12%

Wine Making: Grapes are sustainably harvested. The grapes are vacuum crushed and undergo criomaceration. Afterwards, they are soft pressed and the free run juice is clarified. The juice then undergoes a cool, controlled fermentation.

Wine Notes: Bright pink-salmon in color, with fresh fruity flavors of the Montepulciano grape with hints of cherry.

Estate & Wines: The 500 acres of the estate of Ciccio Zaccagnini is located in Bolognano, alongside the Rome-Pescara highway, in the province of Pescara. It is situated approximately 30 miles from the coast and about 8 miles from the Maiella Mountain which rises 9,000 ft. Marcello Zaccagnini, together with winemaker, Concezio Marulli, have been protagonists in renovating wine making in Abruzzo, paying close attention to advancing technologies and modernization. Keeping an eye on tradition, each bottle in this line, wears a small piece of the "Tralcetto", or grape vine, around its neck.

Recommended Food: Cold dishes, light pasta based dishes, grilled vegetables and mild dishes in general.

UPC Code: 0089475501090

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