



**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."

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 90

**VINOUS:** 90

**ULTIMATE WINE CHALLENGE:** 92

**LUCA MARONI:** 93

**TASTINGS:** 88

**WINE SPECTATOR:** 87

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## 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
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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

