

Chiola

Cerasuolo d'Abruzzo

Denominazione di origine controllata

The Chiola family ruled over Loreto Aprutino for over a century during the 19th Century and has given the name to our fine rosé. Summertime in Italy brings thoughts of beaches and vacations, long dinners under the stars when rosé is consumed passionately. Cerasuolo can be a sticky term in Italian wine as it has a few different uses. In general it means "cherry red" in color and can be used to describe the overall color of rosé wine in Abruzzo that resembles freshly cut pomegranate. A fresh and spicy cherry colored rosé.

Variety

Montepulciano 100%

Production area

Italy, Abruzzo, Pescara,

Loreto Aprutino/Collecchio

Age of the vineyard: 10-17 years

Altitude: 300 metres above sea level

Yield per hectare: 14.000 Kg

Vineyard size: 2 ha

Growing system: Overhead trellis

Exposure: South-east

Technical data

Alcohol: 13% vol. / **pH:** 3.50

Total acidity: 5.5 g/L

Residual sugar: 4.2 g/L

Soil structure

Highly calcareous.

34% sand, 28% silt, 38% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.


Production 26.000 bottles

Grape production is 14.000 kg and 98 hectolitres per hectare, 8.750 grammes per plant, with 1 plant giving 8 bottles.

Ageing potential 2 years

Serving temperature 10°C

Recommended pairings

 Cold pasta salads, marinated white meat, spit-roast suckling pig.

