

BRIGANTI WINES



ciuccola

ROSÉ WINE CERASUOLO D'ABRUZZO D.O.C.

Cerasuolo d'Abruzzo is a hearty, robust rosé, with rich color and fresh fruit flavors that enrich Italian cuisine and has stood the test of time. This wine is in honor of the brigand known as "Ciuccolo" who fought for the rights of his fellow citizens during the unification of Italy in the 1860's. His legend lives on and is timeless.

GRAPE	Montepulciano d'Abruzzo 100%
COLOR	Intense pink with purplish hues
VINTAGE	2022
APPELLATION	Cerasuolo d'Abruzzo DOC
ALCOHOL CONTENT	13% vol.
YEARLY PRODUCTION	150,000 bottles
CULTIVATION	Pergola System
PLANT DENSITY	1,600 plants per hectare
YIELD PER HECTARE	26,455 lbs.
PRODUCTION AREA	Cupello, ABRUZZO
HARVEST	First 10 days of October
WINEMAKING	Hand harvested. Grapes transported to winery within 30-40 minutes. Grapes crushed, with maceration on skins 2-4 hours, soft pressing, followed by cold soak clarification.
FERMENTATION TIME	Controllet temperature, 60.8°F for 10-12 days
REFINEMENT	Stainless
NOSE AND TASTING	Brilliant fresh cut strawberries, embellished with persistent notes of pomegranate and wild cherry aromas and flavors. Crisp acidity, medium bodied, with red fruits on the finish.
PAIRINGS	Orzo with Cilantro Pesto, Ziti with Sausage, Red Peppers, Onions in Tomato Sauce, Pan Seared Tuna Steak and Beet Salad.
SERVING TEMPERATURE	50°F