

# FRANCESCO CIRELLI

artisan wine

## WINE TECH SHEET

### CERASUOLO D'ABRUZZO D.O.C. ANFORA 2018

|                     |   |
|---------------------|---|
| Name of the wine:   | Cerasuolo d'Abruzzo DOC Amphora Organic   |
| Grape variety:      | Montepulciano d'Abruzzo - 100%  |
| Vintage:            | 2018  |
| Alcohol:            | 13%   |
| Soil:               | Clay and limestone  |
| Soil management:    | Biodynamic method   |
| Training form:      | Guyot   |
| Period of harvest:  | Third week of September   |
| Picking method:     | Manual in boxes   |
| Winemaking process: | Grapes are destemmed and then transferred to the press where, after few hours of skin contact, are softly pressed in order to avoid the extraction of the typical red color of Montepulciano wine.<br>The juice is transferred to amphoras where indigenous yeasts take over and lead the fermentation process. |
| Ageing:             | Cerasuolo wine then rests in clay amphoras all the way through the malolactic fermentation, until it is ready for the bottling after one year. Before the release, the wine refines for one more year into the bottle.  |