

Cerasuolo d'Abruzzo DOC Rosato La Volpe Diversitas

TAN & NS

WINE IMPORTERS

Story of the wine:

Diversitas is based in Loreto Aprutino, Abruzzo in Italy. However, the producer has rented plots of land in other sub regions of Abruzzo to create diversity in their skill set of making indigenous wine. The celebrated Montepulciano varietal has been known since the Middle Ages and is well known to age well with superior fruit concentration and tannicity. In partnership with the winemaker, **Diversitas** supervise and exquisite a parcel of land under vine in the Pescara sub region of Abruzzo. Born at almost 2.000 meters at the foot of the Gran Sasso in Abruzzo, where the main winery sits. The name **La Volpe**, literally meaning "the Fox".

Varietals:

100% Montepulciano d'Abruzzo

Area:

Abruzzo, Italy

Av. age of the vines:

13-16 years

Ageing:

Grape production is 12,000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles. Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods. Harvest in September. After harvest, the grapes undergo delicate stalk stripping and crushing. Pressing, clarification, and fermentation of the clean must last for ten days at a controlled temperature. Bottled 3-4 months later and kept in glass for pre-release for circa 3-4 months. Soft pressing of the grapes and short fermentation in cool condition and micro oxygenation steel tanks

Descriptions for Wine List:

Brilliant light ruby-red colour with rose gold hues.

Raspberry, blackberry cherry and red fruit come straight out of the glass with finesse. Nice and complex red fruit notes paired to a pleasant acidity.

Outstanding length and high drinkability factor.



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vegan