



 Service temperature: 14/16°C 57/61°F

Refinement: stainless steel tanks Alcohol content: 12% Vol

 Grapes: red berry grapes
(from autochthonous vine)

CITRA “CORE”

Cerasuolo d’Abruzzo DOC

Country: Italy.

Production Area:
Abruzzo, medium hill in
Chieti province.



Harvest Period:
end of October.



Vinification:
The must is obtained by a
gentle pressing of the grapes
and after a short contact with
the skins at low temperatures
(cold-maceration) it
becomes clear. The clear
must ferments in dedicated
stainless steel tanks at a
controlled temperature.



Colour:
cherry red.

Bouquet:
intense, with cherry,
strawberry and petunia hints
standing out from other its
fruity scents.

Taste:
balanced, harmonic and
persistent.



Food pairing:
Fish soups, white meat,
cold cuts and half seasoned
cheeses; it is well paired with
pizza and crustaceans.

Size: 750 ml/1,5 l

