



Campirosa®

Classification

V.Q.P.R.D. Cerasuolo d'Abruzzo D.O.C. Campirosa.

Origin

The vineyards are located in Controguerra, on the gentle hills declining towards the Adriatic Sea.

Composition of subsoil

Medium-textured soil, tending to clayey.

Grape

Black grape variety

Characteristics of plant equipment

Vines are trained with a 3m x 3m pergola abruzzese system, with approximately 1,100 stocks per hectare, in a hilly position.

Times of harvest and wine-making

Grapes are harvested during the second decade of September and, after a meticulous selection, are stemmed, crushed and left in contact with their skins for a short time (approx. 15 hours) at a low temperature so that the typical scents of this variety can be extracted. The ordinary wine-making process takes place after that with a white-wine fermentation process at a controlled temperature, in the presence of selected yeasts.

Organoleptic characteristics

Colour: it reminds of cherries, shiny and brilliant.

Nose: flower-like, typical, characteristic and persistent.

Flavour: dry, fresh, delicate character and good persistence of flavour.

Serving

It is best served with starters, light cured meats, sweet cheeses, fish-based dishes, white meats, vegetable pies and terrines.

Analytical data

Alcohol 13 % vol.

Total Acidity 6.00 g/l

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