

NATIVAE

Cerasuolo D'Abruzzo

NATIVAE Cerasuolo D'Abruzzo DOP is a wine obtained with spontaneous fermentation using the wild yeast hidden in the grape. Unfiltered and unclarified. This extraordinary wine is made from 40 year old grapes cultivated with wisdom. This wine is our respect for the traditions of the native region. This is fine winemaking at its purest, most fundamental level.

Appellation

Denominazione di Origine Protetta DOP

Grape

100% Montepulciano

Production area

Crecchio

Winemaking

Skin contact for 12 hours, spontaneously fermented in concrete tanks with indigenous wild yeast without temperature control. No fining or filtration.

Ageing

In concrete tanks before bottling followed by a certain period in bottle

Closure

Natural cork

Organoleptic evaluation

A delicate, pale rosé with floral notes on the nose. This Montepulciano mono-varietal Rosé offers an evolved nose of nectarine and Mediterranean spice; palate with ripe cherries are streaked with vivid minerality. The overall complexity, concentration, elegance and balance make this a rosé that serious wine-lovers cannot pass by; it's just that extraordinary. The Montepulciano D'Abruzzo component brings great freshness and persistence to the palate. These wines strike your senses in all of their aspects.

