



# CIPRIA 10%

Terre d'Abruzzo IGP Rosè

## TYPE

Rosè terre d'Abruzzo  
Protected Geographical Indication

## GRAPE VARIETY

Merlot

## PRODUCTION AREA

Abruzzo Region, Italy

## VINEYARD ALTITUDE

200–400 m a.s.l.

## TRAINING SYSTEM

Tendone

## HARVEST

Late August – early September  
(early harvest)

## WINEMAKING

Metodo Ulisse.  
Destemming and gentle pressing. Cold maceration and alcoholic fermentation in stainless steel at low temperature for 20–25 days.

## AGING

Stainless steel

## ALCOHOL CONTENT

10% vol.

## COLOR

Pale pink

## AROMATIC PROFILE

Dominant notes of rose petals, raspberry and wild strawberry, with hints of cherry.

## TASTE PROFILE

Lively acidity with a clean, mineral finish.

## SERVING TEMPERATURE

8–10°C

## FOOD PAIRINGS

Finger food, pizza, fusion cuisine (tacos, exotic dishes, sushi) and seafood dishes.

