



## Marcantonio

**WINE TYPE:** ROSÉ WINE

**WINE CLASSIFICATION:** CERASUOLO D'ABRUZZO DOC

**VINIFICATION:** CRUSHING, CRYOMACERATION, SOFT PRESSING. THERMOCONTROLLED FERMENTATION OF THE LIMPID FRACTION OF THE JUICE IN STEEL TANKS. AGEING IN STAINLESS STEEL VAT.

**SENSORY PROFILE:** CHERRY PINK COLOR, MORE OR LESS BRIGHT DEPENDING ON THE VINTAGE. BOUQUET OF RED FLOWERS, HINTS OF SMALL RED FRUITS. FRESH, CLEAN AND SAPID PALATE WITH ALMOND FINISH COLORE ROSA CERASUOLO, PIÙ O MENO BRILLANTE A SECONDA DELL'ANNATA. BOUQUET DI FIORI ROSSI, SENTORI DI PICCOLI FRUTTI ROSSI. PALATO FRESCO, NETTO E SAPIDO CON FINALE AMMANDORLATO.

**SERVING TEMPERATURE:** 12°C

**FOOD PAIRING:** PIZZA, DELICATE COOKING ROAST, MEDIUM-AGED CHEESES, CURED MEATS, FISH SOUPS

**IMPORTED BY**



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