



## 'Fortitudo' Cerasuolo d'Abuzzo dop (Rosato)

[ Fortitudo, Latin = strength, bravery ]

GRAPE: Montepulciano

SOIL: Limestone

HARVEST: Manual in wooden boxes and in willow and cane baskets.

WINEMAKING: Skin contact between the peel and must (4-6 hours) and then processing with the "white winemaking" technique.

FERMENTATION: Fermentation is spontaneous, carried out by indigenous yeasts

REFINING: on fine lees in stainless steel tanks

In traditional technology, the copper / pink color is carried away by oenological techniques and products that are not allowed in biodynamics. This is the reason why our Pinot Grigio has a coppery/pinkish natural color depending on the vintage.

'Fortitudo' is an intensely brilliant cherry pink color with a nose of fragrant berries, pomegranate, and balsamic tones. Deliciously fruity with interwoven floral notes that keep circling around. A fresh wine that is super pleasing on warm days with the strength to stand up to colder days when comfy foods are a must.

PAIRINGS: Perfect to accompany appetizers and fish soups, pasta dishes, delicate cheeses, roasted pork, and chicken, this wine is also perfect with easy

dishes such as pizza.