



Fosso Corno

CIMA ROSA Cerasuolo d'Abruzzo D.O.C.

Grape varieties:

Cima Rosa is made with typical grapes of Abruzzo.

Harvest:

the harvest takes place from the beginning to the middle of September.

Vinification:

The soft pressing of the grapes is followed by an extremely short maceration process performed in order to obtain a delicate rosé color. The rosé wine making process is carried out into stainless steel tanks at cool, carefully controlled temperatures.

Winemaker's notes:

Cima Rosa has a pale petal pink color with bright glints. The bouquet's fresh and characterized by fine fruity notes. The wine's well balanced, elegant, pleasantly fresh, and fruity.

Pairings:

ideal companion to finger food, cold cuts, light pasta and rice dishes. It pairs very well seafood, such as lightly cooked shellfish and grilled fish. Good match to white meat too.

You can try a curious pairing with seafood paella.

Ideal serving temperature:

6 - 8 °C.



FOSSO CORNO

SOCIETÀ AGRICOLA SEMPLICE

LOCALITÀ VILLA BIZZARRI

64010 TORANO NUOVO (TE)