



# Fosso Corno

## Vino Rosso ZERESIMO

**Zeresimo** wants to bring about a new wine concept.

*Zeresimo* wants to show how the assemblage of the indigenous red grape of Abruzzo and the international grape “Merlot” can combine great structure with elegance and finesse.

*Zeresimo*'s made with grapes coming exclusively from our own vineyards, located on a hill of 140 mt. a.s.l., with an optimal South-West exposure.

**Grape Varieties:** 70% indigenous red grapes-, 30% Merlot-Grapes.

**Wine making:** each grape variety's harvested at different time points, depending on the plots' characteristics and on the ripening period, and it gets vinified separately too.

The Merlot Grapes are harvested in the first 10 days of september after a light drying on the vines, whereas the other indigenous grapes are harvested at the end of September. Both grapes are immediately pressed. After the separate vinification process, the two lots of wine get blended and undergo a maturation of 12 months in 500 Lt Ton-neaux barrels.

*Zeresimo* relaxes another 6 months in steel vats and then refines in the bottle before the release on the market.

**Tasting Notes:** *Zeresimo*'s a deep ruby red with a fruity bouquet blending dark berries and pleasant herbal notes. Dry and spicy, the entry of this full-body wine's soft and velvety and gives then way to a powerful structure and elegant tannins, nicely integrated in the wine texture. Well balanced and with a rich persistent aftertaste.

**Pairings:** *Zeresimo* pairs very well pasta with meat sauces. It perfectly matches braized beef briskets, roasted red meat, venison and medium cheese.

**Serving temperature:** 16 – 18 °C

