



MARRAMIERO

*CERASUOLO D'ABRUZZO DOC
COLLINE PESCARESI SUPERIORE*

COLLE SANT'ANDREA



Product Card

CERASUOLO D'ABRUZZO DOC COLLINE PESCARESI SUPERIORE

COLLE DELLE PIETRE

75 cl

This wine comes from a particularly well-suited area, where the aspect and soil and climate conditions encourage the vines to develop in such a way that the grapes achieve a unique balance.

The harvest date is determined following a careful assessment in the vineyard, involving the tasting of the grapes, so as to capture the optimal moment of ripeness.

The grapes, harvested promptly, are taken to the winery and undergo selection, crushing, brief maceration on the skins and pressing.

The must ferments on fine lees at a controlled temperature, whilst ageing in stainless steel preserves the wine's aromatic integrity and terroir identity.

Visually, it presents a colour reminiscent of cherries, intense, clear and brilliant. On the nose, it is broad, fresh and intense; on the palate, it is harmonious and savoury, with fine tannins and a lively, well-integrated acidity.

First vintage: 2025.

It pairs well with medium-aged cheeses, delicate meats, pasta dishes and grilled fish or fish soup.

Serve at 12–14 °C.

TIPOLOGY

Rosé Wine

GRAPES

The only black grape variety typical of the Abruzzo region

ALCOHOL CONTENT

13,50 % vol.

PRODUCTION AREA

Abruzzo, Colline Pescara

FERMENTATION

In stainless steel tanks, following cold skin contact with the must and gentle pressing

AGEING

In stainless steel tanks and then in bottle

AGEING PERIOD

5 months in total

NOTES

Rating



MARRAMIERO

IMPRESSO NEL VINO

Contrada Sant'Andrea, 1 - 65020 Rosciano (PE) Italy
+39 085 8505766 | info@marramiero.it
www.marramiero.it