



VALLE DEL CIELO



GIOIA

CERSUOLO D'ABRUZZO  
2018

Obtained from the vinification in white of the Montepulciano red grapes grown and cultivated in our wineries using organic farming methodologies. The De Angelis Corvi's "Cerasuolo" is the result of a careful selection of grapes, which are harvested during the last week of September picking the ripest ones. The harvest is anticipated to enhance the intense fruit perfumes and the right acidity of the future wine. The must obtained by a brief 3-hours maceration on the skins, in accordance with the timings of soft pressing, is fermented spontaneously without inoculating any yeast; it stays in steel tanks on its own lees for around 5 months and then, at the beginning of April, is decanted in bottles. A Provençal red cherry colour with aromas of berries at the nose. Sophisticated and wild at the same time, on the mouth it is warm and rolling. One could sense a captivating black currant that both pleases and seduces the palate. Alcohol content: 14° - Total acidity 7.30 g/l – Sulphurous 60 mg/l - Pairing: fish meals in general, especially soups and fish soups. Pleasant with meat, salamis and cheese too.



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