

Bottle Size	75	cl	Product Name	CERASUOLO D'ABRUZZO D.O.C. 2024
Alcohol by Volume	12	%		
Production Area	ABRUZZO, ITALY			
Grapes	Cerasuolo		Alivini Product Code	CER-CASAL-----04D
Colour	Rosé			
Method	Stainless Steel			
Vinification	Cryomaceration for 4-6 hours, then separated and placed in alcoholic fermentation at a controlled temperature of 15°C for 10-12 days. At the end of fermentation, the wine is stored in temperature-controlled steel tanks and then bottled.			

Product Picture	Tasting Notes and Wine Pairing
	<p>Beautifully light cherry red colour with a fruity bouquet of wild and red cherries plus hints of rose petals. In the mouth it is fragrant and harmonic.</p>

INGREDIENTS	
List of Ingredients	%
Grapes	99.635
Arabic gum	0.050
Potassium polyaspartate	0.050
Concentrated grape must	0.250
Sulphites	0.015

VALUES		
	ENERGY	Each 100ml
	KJ	271
	Kcal	66

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Synthetic Corks

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)	3.5

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.5

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.35

STORAGE CONDITIONS	
Store in a dry place away from direct light and heat sources at a temperature not exceeding 24°C.	

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS		x
SUITABLE for VEGETARIANS		x

ISSUED BY	DATE
SANTEUSANIO ALESSANDRA	29/07/2025

APPROVED BY	DATE
GDT	24.10.2025