



Tenuta I Fauri

Tenuta i Fauri Cerasuolo

Cerasuolo by Tenuta I Fauri is a vibrant and characterful rosé, deeply rooted in Abruzzo's winemaking tradition. It reveals intense notes of cherry, strawberry, and pomegranate, with delicate floral hints. On the palate, it is fresh and structured, with lively acidity and a pleasantly persistent finish.

Flavor profile

Raspberry and cherry aromas, balanced red fruit flavors, refreshing acidity, and light mineral and herbaceous undertones.

Food pairing

Cerasuolo is a versatile wine that pairs well with a variety of dishes. It goes well with classic Italian foods like charcuterie, pizza, and fish soup. It can also be paired with more creative options like cajun-style pasta, grilled kebabs, or Indian curries.

Tasting notes

On the palate, it is well-balanced with flavors of red fruit and a refreshing level of acidity. It also features mineral and herbaceous undertones. It is light to medium-bodied with a mild to moderate taste.

Winemaking

Spontaneous fermentation in concrete vats, aging 6 months in concrete vats

Appellation

DOC

Region

Abruzzo

Country

Italy

Wine type

Rosè

Blend

Montepulciano

Vintage

2022

Alcohol %

13.5

Bottle size (ml)

750

Soil

Clayey, sandy

Harvest

By Hand