

# TERRE CERASE

Indicazione Geografica Protetta /// Rosè



Appearing a shimmering cherry, the bouquet, too, privileges fragrant morello cherry, flanked by black and red wild berryfruit, plus delicate hints of spice and blossoms. In the mouth, it is smooth and full-bodied, making this a fine aperitif wine, but ideal as well with sauced fish, poultry, and veal. Outstanding paired with Campania mozzarella di bufala and with pizza napoletana.

**SERVING TEMPERATURE**  
10°C

**CELLARING CAPACITY**  
3 years

**BOTTLE SIZES**  
375, 750ml

**SOIL PROFILE**  
Rich in sandy clays, quartzite sandstones, and fossil beds

**YEAR VINEYARDS PLANTED**

Various years, beginning in 1970

**VINEYARD ELVATION**  
400 metres

**HARVEST PERIOD**  
Last decade of October

**VINEYARD DENSITY**  
3,000 vines/hectare

**TRAINING SYSTEM**  
Guyot and spurred cordon

**YIELD IN WINE (litres/ hectare)**  
6,500

**VINIFICATION**  
After pressing, the chilled grapes macerat on the skins, then the must ferments off the skins

**MATURATION**  
In steel

**GRAPE VARIETIES**  
100% aglianico

**GROWING AREA**  
Foglianise and Ponte