



Serasuolo

Brilliant cherry-red. Inviting smell of spring fruit such as black cherry and wild strawberry, a note of rose petals. Fresh and pleasant in the mouth, offering a good balance between components.

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Year	2018
Name	Serasuolo
Category	Rosé Wine
Name	IGT - Liguria di Levante
Vine	100% Ciliegiolo
Production area	Plain of Colli di Luni
Vineyard	Land made up of sands with medium structure, a microclimate without significant temperature variations.
Age of vines	20 years
Harvest	September 10th, selected grapes.
Yield / hectare	80 q per hectare
Vinification	Pressed and destemmed grapes, fermentation with maceration on the skins for 12 hours, long resting on the lees.
First production year	2008
Person in charge of production	Enologist Nicola Tucci
Number of bottles	8.000 Bordeaux bottles 0.75 l, 650 Bordeaux bottles 0.375
Exposure and altitude	0 m above sea level
Material of fermentation tanks	Stainless Steel ANSI 316
Temperature of fermentation	13° C for 10 days
Bottling	Mid-February
Alcohol	12,5% vol
Acidity	5.60 g/l
Total dry extract	21 g/l
Resistance to ageing	2 years
Serving temperature and modality	Uncork bottle at the time of use at a temperature of 16 to 18° C if young, decant if aged
Food matching	Perfect as an aperitif with pizza and crudités