
VALLEVO CERASUOLO D'ABRUZZO



Region: Abruzzo, Italy

Appellation: Cerasuolo D'Abruzzo DOC

Grapes: Montepulciano

Farming: Conventional and non-certified organic

Age of vines: Planted in 1996

Altitude, Aspect & Soil Type: 150 M, S Facing, Clay

Typical Harvest Time: Second half of October

Maceration & Fermentation: 12 hours on the skins, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 5 months in stainless steel, on the lees

Finishing: Fined and filtered, no cold stabilization

Production: 4,500 bottles annually

Notes from Oliver:

Vallevò is a small co-operative winery in the Abruzzo region, near Chieti. Helmed by Gianni Pasquale, the wines of Vallevò are exactly right for everyday - flavorful, honest, well-made, and at a perfect price. In a sense this is an importer's highest achievement; it's pretty easy to find good wine at \$50 a bottle, but very difficult at less than \$10. I recommend all of Vallevò's offerings wholeheartedly.

This rosé, typically named 'Cerasuolo,' is a shocking value given the prices of some of the well-known rosés from southern France. Good solid deep pink color; aroma and flavor of strawberry, with some herbal notes; lively and fresh on the palate but flavorful enough to stand up to all sorts of food. Grilled chicken or salmon come to mind.