



The winery, **Terre di Poggio**, is located in Poggiofiorito, a few kilometers from the Adriatic Sea. It is a territory with a strong vocation for wine production thanks to the optimum climate and soil conditions. The wines, which are of excellent quality, are the result of advanced wine producing technology and techniques implemented by the owner and oenologist. The history, climate and intrinsic characteristics of the land give these wines their personality and unique identity.

Passo Cale – Cerasuolo d’Abruzzo

Classification:
D.O.C.

Grape Variety:
100% Cerasuolo

Cultivation Area:
Harvested in the hills of Poggiofiorito

Altitude:
300 meters above sea level

Process:
Grapes are gently pressed without having the pulp come in contact with the skins. This type of vinification is normally used for all white wines.

Tasting Notes:
This wine provides a rosy pink color. The fragrance is intense with a hint of fruits and flowers. On the palate it is full and savory. This wine is quite persistent in the mouth.

Serving Suggestions:
Passo Cale Cerasuolo d’Abruzzo is best served between 44-47° F. Ideally it should be served with soups, grilled fish, seafood dishes or generally with light courses.

