



Tenuta I Fauri Cerasuolo

Abruzzo, Italy

Tenuta I Fauri is a family-run winery dedicated to making original and honestly crafted wines. They have 32 hectares in the Abruzzo region in the heart of the province of Chieti, between the Mailla mountains and the Adriatic Sea. They harvest by hand, use very low SO₂, and are certified organic as of 2022..

Tasting Notes

This wine has a strong scent of fresh raspberries and cherries. 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.

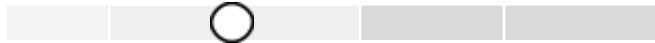
Body



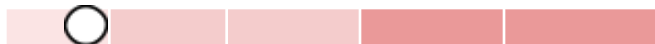
Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

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.

Technical Data

Production area:	Chieti
Vintage:	2022
Appellation:	DOC Cerasuolo d'Abruzzo
Varietal:	100% Cerasuolo
Vinification:	Spontaneous fermentation in concrete vats, aging 6 months in concrete vats
Soil:	Clayey, sandy
Harvest:	By Hand
Farming:	Certified Organic