



CORA CERASUOLO D'ABRUZZO



VINTAGE	2024
COUNTRY	Italy
REGION	Abruzzo
APPELLATION	Cerasuolo d'Abruzzo DOC
WINE TYPE	Rosé Wine
VARIETIES	100% Montepulciano
ORGANIC	No
VINEYARD	Estate vineyard of 2 ha located in Loreto Aprutino (Abruzzo)
SOIL	Limestone clay.
VITICULTURE	Certified Sustainable farming. Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes..
VINIFICATION	After de-stemming and pressing, traditional fermentation was carried out in steel vats at a controlled temperature of 15-17°C, to preserve the fresh aromas of the fruit. The must was separated from the skins after 8 hours, to obtain optimum extraction of aromas. This was followed by off-the-skins fermentation, a brief period of ageing in steel vats, and tartaric stabilisation.
AGING	The wine was then bottle-aged for 2 months.
PRODUCTION	20,000 bottles
ABV%	13%
BOTTLE UPC	636824792472
CASE UPC	181856001141
CLOSURE	Stelvin
BOX ORIENTATION	Upright
VEGAN	Yes

cora

Cora is an exciting proprietary label made for Bowler Wine. The wines are fresh, fun, uncomplicated, yet they overdeliver and satisfy our exacting standards!

Unlike many private labels in our market, which often come from 'tank farms' in the North, blending fruit from myriad sources, our Cora comes from a single winery partner in Abruzzo. They use 100% estate-grown

fruit, including some older vines planted in pergola abruzzese.

Certified sustainable farming:

NO herbicides

NO pesticides

NO irrigation

YES to limiting copper use

YES to avoiding soil compaction

Certified carbon neutral--all electricity use at the winery comes from 100% solar and wind power.

Certified Vegan--no animal-derived products are used in winemaking.

We are proud to present Cora, which we believe represents the best of everyday drinking without compromise.