



Fosso Corno

KRUS Colline Teramane Montepulciano Abruzzo D.O.C.G. Riserva

Production area: all the grapes come from plot “B1,” located on top of Fosso Corno hill, 180 mt over sea level. Plot B1 has an extension of 1 ha. and a special soil with almost 28% of clay concentration. All these characteristics are ideal for producing a fine RISERVA.

Grape Variety: 100% Montepulciano.

Vinification: grapes're hand-picked in the middle of October, they're placed in little boxes and brought to the wine cellar. After a slow and long fermentation, the wine's transferred in French Tonneaux barrels, where it refines for 24 months. Before the release on the market, the wine finds its final balance staying 6 months in steel tanks and another 6 months in the bottle.

Wine maker's notes: ruby colour with violet hints. On the nose, you can immediately spot the power and elegance of this Riserva: intense fruity notes that recall black berries and intriguing spicy scents. The eloquent tannins are well-integrated in the smooth and velvety texture. Fruity and spicy notes enrich the fresh and persistent finish.

Suggested Pairings: you can pair Krus with braised meat, shepherd's pie, game, mature & blue cheese.

Serving temperature: 16 °C.

