



Terre del Corno

Montepulciano D'Abruzzo D.O.C.

Area of production:

the grapes come from a 30 ha. hill in Roseto Degli Abruzzi.

Variety: 100% Montepulciano.

Vineyard: our Fosso Corno Estate's located in Roseto Degli Abruzzi and covers 30 hectares on a single hill, facing the Adriatic Sea on the east side and the Gran Sasso Mountain chain on the west side.

Harvest: the harvest takes place from the end of September to the mid of October.

Vinification: the fermentation occurs in steel vats and lasts 12 days. The wine's then transferred into 15 hl. big oak barrels for a period of about 6 months. In the final stage, the wine's kept bottled for 2-3 months before the release on the market.

Winemaker's notes: deep ruby with purple hints.

Intense fruity bouquet recalling notes of dark cherry.

A fresh, full-bodied, juicy red, with supple tannins and a persistent flavorful aftertaste.

Pairing suggestions:

pasta with meat sauces such as the typical Spaghetti alla Chitarra, Arrosticini (sheep meat skewers), roasted red meat, beef steak, medium mature cheese.

Serving temperature:

16° C.

