



# Fosso Corno

## ORSETTINO Montepulciano d'Abruzzo D.O.C.

**Area of production:**

Roseto Degli Abruzzi / Abruzzo Region.

**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.

Our vineyards, from which we produce this special 100% Montepulciano d'Abruzzo, are located in Contrada Cologna, in the heart of the Montepulciano d'Abruzzo DOC and D.O.C.G area.

**Harvest:**

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

**Vinification:**

after 14-days fermentation, the wine relaxes one more week in steel vats with skins. Afterwards it is left aging for at least 6 months.

**Winemaker's notes:**

color is red ruby. Its rich and intense bouquet is smooth, fruity and spicy. This wine is well balanced, dry, elegant and with an excellent structure.

**Pairings:**

It matches with noodles (large flat pasta) dressed with wild boar ragout, grilled Lamb meat, Arrosticini (barbecued lamb skewers, Abruzzese recipe) and medium-aged cheeses.

**Serving temperature:** 16° C.



FOSSO CORNO  
SOCIETA' AGRICOLA SEMPLICE  
VIA FOSSO CORNO  
64026 ROSETO DEGLI ABRUZZI (TE)

DISTRIBUITO DA:  
ENOBIS S.R.L.  
VIA A. VOLTA LOC. SOTTOMOSCAL  
37010 - AFFI (VR)