



Fosso Corno

Merlot ADMIRE

Variety: 100% Merlot

Vineyard: our Fosso Corno Estate's located in Roseto degli Abruzzi and covers 30 hectares on a single hill, facing the Adriatic Sea. The vineyard from which we produce Admire stands at an average altitude of 140 mt. a.s.l. with optimal south-west exposure.

Harvest: Grapes are carefully selected throughout the ripening season and they are naturally dried for 10/15 days directly on the plant. We make use of a special drying method: vine-shoots are cut off so that the grapes no longer receive nutrition from the vine and naturally dry thanks to the breeze alternatively coming both from the Adriatic sea and from the Gran Sasso chain.

Vinification: Once these grapes have been hand-harvested and softly pressed, a slow 25-days maceration begins. After fermentation, the Merlot "Admire" relaxes 12/14 months in French oak Tonneaux (500 lt.). It then refines in bottles for 6 months before being released on the market.

Winemaker's notes: a deep ruby red with delicate aromas of dark fruit and spices.

In the mouth it comes across as medium bodied, elegant and with integrated velvety tannins. A well-balanced, fine red with a long and fresh finish.

Pairings: pasta with meat sauces, roasted red meat, glazed duck, oven roasted turkey, a selection of medium and hard cheese.

Ideal serving temperature:
16 °C.

