



Fosso Corno

AIRES Montepulciano D'Abruzzo D.O.C.

Production area:

Roseto Degli Abruzzi/ Abruzzo Region (Northern 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: maceration for maximum ten days in steel fermenting vats, followed first by alcoholic and then by malolactic fermentation. The wine relaxes afterwards in steel vats for about 4 months. Finally, the Aires's kept bottled for a short while before being released on the market.

Winemaker's notes: a young, fruity, flavorful Montepulciano d'Abruzzo that shows the powerful temperament of the indigenous grape it's made of (Montepulciano 100%).

An everyday ruby red with a fruity bouquet, full flavors of plum and cherry, medium-bodied, with smooth tannins and a pleasant after-taste.

Pairing suggestions: cold cuts, pasta with meat sauces, pizza, meat balls with tomato sauce, typical "cacio" cheese & egg balls, pork loin.

Ideal serving temperature: 14 - 16 °C



FOSSO CORNO

SOCIETA' AGRICOLA SEMPLICE

LOCALITA' VILLA BIZZARRI

64010 TORANO NUOVO (TE)