



Fosso Corno

Terre d'Abruzzo Igt CIMA BIANCA

Grape Varieties::

a blend of typical white grapes from Abruzzo.

Area of production:

Roseto Degli Abruzzi.

Vineyard:

our Fosso Corno Estate's located in Roseto degli Abruzzi and covers 30 hectares on a single hill, facing the Adriatic Sea.

Harvest:

the harvest usually takes place from the beginning to the middle of September.

Vinification:

after a gentle pressing, the must undergoes a cold static decantation. The alcoholic fermentation takes place in steel tanks at controlled temperatures (between 14 and 16 °C) for about 8-10 days.

Winemaker's notes:

straw-yellow color with light golden glints, a delicate bouquet with fruity and flowery notes. Fresh and vibrant in the mouth, *Cima Bianca* has a plenty of fresh fruit and a penetrating flavor.

Pairings:

ideal companion to appetizers and first courses, such as vegetable spring rolls, grilled prawns and risotto with asparagus, delicate seafood dishes and grilled fish.

You can try a curious pairing with tempura.

Ideal serving temperature: 6 - 8 °C

