



Fosso Corno

“IL GRANDE SILENZIO” Montepulciano D’Abruzzo D.O.C.

Area of production: in Northern Abruzzo, between the Adriatic coast and the town of Teramo, there’s a small hilly area where the Montepulciano gets the only DOCG appellation of whole Abruzzi: *Colline Teramane Montepulciano d’Abruzzo D.O.C.G.*

Variety: 100% Montepulciano grapes.

Vineyard: our Fosso Corno Estate’s located in Roseto degli Abruzzi and covers 30 hectares on a single hill, facing the Adriatic Sea. The vineyards from which we produce Il Grande Silenzio are trained with a low yield per ha. (75 yield per ha.).

Harvest: the harvest of these selected grapes takes place 20 days later than the regular one, so that the grapes dry on the vines itself.

Vinification: After a 14-day long fermentation, the wine stays for a while in steel vats. Afterwards, Il Grande Silenzio rests for about 12 -14 months in french oak barrels of 500 lt (Tonneaux) coming from Burgundy. The ageing process in Tonneaux enhances the structure of Il Grande Silenzio and conveys a particular elegance to the tannins.

Winemaker’s notes: a full-bodied, elegant and powerful Colline Teramane Montepulciano d’Abruzzo Docg. Intense fruity bouquet with some spices and dried herbs. Some balsamic notes coming through. It comes across as full and vigorous, with chewy tannins and a long finish of fruit and spices.

Pairing suggestions: an elegant meditation wine to enjoy in a relaxing atmosphere. If paired with food we suggest the following: pasta with meat sauces or game, pot roast, sliced beef with herbs, “olive all’ascolana” (fried olives stuffed with pork), medium and hard cheese.

You can try a curious pairing with dark chocolate chips (70 % - 85% cocoa content).

Ideal serving temperature: 16 °C.

