



Fosso Corno

MAYRO 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 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: the fermentation occurs in steel vats and lasts 12 days. The wine's aged for 6 - 8 months and refines 2 - 3 months in the bottle before it's released on the market.

Winemaker's notes: deep ruby with purple hints.

Intense fruity bouquet recalling notes of dark cherry.

A fresh, full-bodied, juicy red, with supple tannins and a persistent flavorful aftertaste.

Pairing suggestions:

pasta with meat sauces such as the typical *Spaghetti alla Chitarra*, *Arrosticini* (sheep meat skewers), roasted red meat, beef steak, medium mature cheese.

Serving temperature:

16 °C.



FOSSO CORNO

SOCIETA' AGRICOLA SEMPLICE

LOCALITA' VILLA BIZZARRI

64010 TORANO NUOVO (TE)