



Fosso Corno

Montepulciano D'Abruzzo D.O.C. RISERVA

Area of production: the grapes come exclusively from “Fosso Corno,” a 30 ha. single hill located in Contrada Cologna, nearby Roseto degli Abruzzi, in the heart of the Montepulciano d'Abruzzo D.O.C. production area. The vineyards are trained with a low yield per ha.

Variety: 100% Montepulciano.

Harvest: the harvest takes place from the end of September to the mid of October. For the production of our Riserva, we thoroughly select only the Best Grapes.

Vinification: after a 14-days fermentation in steel vats, the wine relaxes in big oak barrels for about 12 months and in steel vats for another period of about 12 months. Our Riserva stays in bottle for 2-3 months before its release on the market.

Winemaker's notes: purple color, with garnet nuances. Intense notes of black-cherry and black plum and some notes of sweet spices on the nose.

In the mouth it comes across as a full-bodied Riserva, with firm and eloquent tannins, flavorful fruity notes recalling blackberries and a soft spicy aftertaste. Some balsamic notes.

Long finish.

Pairing suggestions:

pasta with meat sauces, venison, roasted red meat, Angus beef, spare ribs BBQ style, sharp mature cheese.

Ideal serving temperature:

16 - 18° C.

