



Fosso Corno

SOCIETÀ AGRICOLA

“Aires”

Montepulciano D’Abruzzo D.O.C.

Production area: Roseto Degli Abruzzi/ Abruzzo Region (Northern Abruzzi)

Variety: 100% Montepulciano.

Vineyard: our Fosso Corno Estate is 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.

The vineyards from which we produce our Montepulciano grapes are distinguished by the special attention which is dedicated to the pruning. The aim is to limit fruit production and to create ideal conditions for air to circulate around the productive layer of the vines. These ideal conditions are essential for ensuring the perfect ripening of the Montepulciano grapes.

Harvest: the harvest takes place from the end of September to the mid of October.

Vinification: maceration for a maximum of 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, it is kept bottled for a short while before being released on the market.

Winemaker’s notes: a young, deep-fruity and easy drinking Montepulciano d’Abruzzo with character.

Ruby red colour with violet hints, delicate aromas of plum and cherry, full-bodied, with smooth tannins and a flavorful aftertaste.

Pairings: pasta with meat sauces, roasted red meat, chicken and rabbit chasseur.

Ideal serving temperature: 18° C

