



Fosso Corno

ORSETTINO 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.

Our vineyards, from which we produce this special 100% Montepulciano d'Abruzzo, are located in Contrada Cologna, in the heart of the Montepulciano d'Abruzzo DOC and D.O.C.G area.

Harvest:

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

Vinification:

after 14-days fermentation, the wine relaxes one more week in steel vats with skins. Afterwards it is left aging for at least 6 months.

Winemaker's notes:

color is red ruby. Its rich and intense bouquet is smooth, fruity and spicy. This wine is well balanced, dry, elegant and with an excellent structure.

Pairings:

It matches with noodles (large flat pasta) dressed with wild boar ragout, grilled Lamb meat, Arrostiticini (barbecued lamb skewers, Abruzzese recipe) and medium-aged cheeses.

Serving temperature: 16° C.

