



Fosso Corno

ORSUS RISERVA Colline Teramane Montepulciano d'Abruzzo D.O.C.G.

Area of production: this wine is made with selected grapes coming exclusively from the “ORSUS” vineyards having an extension of 3 ha. at an altitude of 190 mt. above sea-level.

The *Orsus* vineyards are property of Azienda Agricola Fosso Corno.

Grape variety: 100% Montepulciano d'Abruzzo. The harvest takes place 20 days later than usual, so that the grapes dry on the vine itself.

Vinification: after a 14-day alcoholic fermentation with skin contact, the most relaxes in steel tanks. The red vinification is followed by an accurate ageing process.

Ageing: before the release on the market, Orsus Riserva relaxes in French Tonneaux barrels (with a capacity of 500 lt.) for 24 months and it rests the last 12 months in steel tanks before the bottling takes place.

Winemaker's notes: Orsus Riserva is a dense and layered red wine with a full-body and a rich bouquet. Its long-lasting taste recalls notes of blueberries, ripe plums, juicy black fruit and licorice. The texture of Orsus Riserva is well-balanced, clean and fine, with a spicy finish.

Pairings: good companion to pasta with meat sauces, rib eye steak, braised beef brisket, venison, lamb chops, a selection of hard cheese.

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

Ideal serving temperature: 18 °C.

