



# Fosso Corno

## ORSUS 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.

### Variety:

100% Montepulciano grapes.

### Harvest:

the harvest of these selected grapes takes place 20 days later than the regular one, so that the grapes dry on the vines itself.

### Vinification:

after a 16-days fermentation with skin-contact, the wine is kept in steel vats. Then, the wine relaxes 14-18 months in french tonneaux barrels (500 lt).

### Winemaker's notes:

a powerful red with intense fruity and spicy notes recalling black fruit, chocolate, and other earthy spices.

*Orsus* is a warm, full-bodied red with supple tannins and a rich finish.

### Pairings:

*Orsus* can be easily paired with meat tartare with mustard, pasta with meat and game sauces, beef lasagna, roasted red meat, venison, a selection of hard cheese.

You can try a curious match with hard blue cheese.

**Serving temperature:** 16 - 18 °C.

