



COLLE CORVIANO

LORETO APRUTINO



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Fonte Maggio

MONTEPULCIANO D'ABRUZZO

Denominazione di origine controllata

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE MONTEPULCIANO D'ABRUZZO AREA.

GRAPE VARIETIES

MONTEPULCIANO D'ABRUZZO (100%).

SOIL

STONY, CALCAREOUS, STRUCTURED AND DRAINED. ALTITUDE: 300 METERS ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A RIGOROUS HAND HARVEST IN MID-OCTOBER, THE GRAPE STALKS ARE REMOVED.

ALCOHOLIC FERMENTATION WITH SKIN CONTACT TAKES PLACE WITH SELECT YEASTS DURING 14 DAYS WITH PERIODIC PUMPING OVER. MALOLACTIC FERMENTATION FOLLOWS IN 300 LITER FRENCH BARRIQUES (ALLIER AND TRONCAIS). SUBSEQUENTLY, THE WINE IS AGED FOR TWELVE MONTHS IN 300 LITER FRENCH OAK BARRELS. THE CYCLE ENDS WITH A 12-MONTH BOTTLE REST.

FLAVORS

DARK RUBY-RED WITH VIOLET UNDERTONES. COMPLEX WILD BERRY NOTES FRAMED BY ELEGANT OAK SPICES. BLACKCURRANT, SPICY CHERRY INTEGRATED WITH HAZELNUT AND COFFEE.

DRINKABLE TODAY, COLLE CORVIANO FONTE MAGGIO WILL AGE WELL FOR THE NEXT 8-10 YEARS.

PERFECT WITH RED MEATS, GAME AND AGED SHEEP CHEESE. BEST ENJOYED AT 18°C.