



# COLLE CORVIANO

LORETO APRUTINO



## COLLE CORVIANO

### SANGIOVESE TERRE DI CHIETI

*Indicazione geografica protetta*

#### AREA OF PRODUCTION

SELECT VINEYARDS LOCATED IN THE SOUTHERN TIP OF THE ABRUZZO REGION IN THE SANGIOVESE TERRE DI CHIETI AREA.

#### GRAPE VARIETIES

SANGIOVESE (100%).

#### SOIL

HIGHLY CALCAREOUS, WITH SAND, SILT AND CLAY.  
ALTITUDE: 250 METERS ABOVE SEA LEVEL.

#### VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN LATE SEPTEMBER, THE GRAPE STALKS ARE REMOVED AND TRADITIONAL TEMPERATURE CONTROLLED FERMENTATION ON THE SKINS IN STAINLESS STEEL IS APPLIED FOR 15 DAYS WITH PERIODIC PUMPING OVER. THE WINE IS AGED FOR 3 MONTHS IN 300LT FRENCH OAK BARRELS. THE CYCLE ENDS WITH TWO MONTHS BOTTLE REST.

#### FLAVORS

AN INTENSE RUBY-RED COLOR WITH VIOLET UNDERTONES.  
INTENSE BOUQUET OF RIPE RED FRUIT. RICH IN FRUIT, LIVELY, ELEGANTLY FRAMED BY OAK SPICES.

A VIBRANT SANGIOVESE THAT COMPLEMENTS CURED MEATS, POULTRY AND STEWS AND FRESH CHEESES.

IDEAL SERVING TEMPERATURE: 16°C.