



COLLE CORVIANO
LORETO APRUTINO

CERASUOLO D'ABRUZZO DOC



SENSORY PROFILE

Color: brilliant light ruby red colour.
Fragrance: raspberry, blackberry cherry and red fruit.
Taste: complex red fruit notes paired to a pleasant acidity.



GRAPE VARIETY

Montepulciano d'Abruzzo 100%



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino, in the Montepulciano d'Abruzzo DOC area, 300 meters above sea level.



VINIFICATION

Following a selective hand harvest at the start of October, the grapes stalks are removed and the subsequently crushed grapes undergo a traditional temperature controlled fermentation on the skins in stainless steel. On the third day the skins are discarded in order to reap the best perfumes with limited tannin and color extraction. The must is further fermented with select yeast in stainless steel temperature controlled stainless steel vats for almost a week at 15-17°C.



ALCOHOL

13% vol.



SERVING TEMPERATURE

15°C



AVAILABLE FORMAT

750 ml



RECOMMENDED PAIRINGS

Superb in the Spring months with light salads, and marinated white meats.

