



COLLE CORVIANO
LORETO APRUTINO

Fonte Maggio

MONTEPULCIANO D'ABRUZZO DOC



SENSORY PROFILE

Color: dark ruby-red with violet undertones.
Fragrance: complex wild berry notes framed by elegant oak spices.
Taste: blackcurrant, spicy cherry integrated with hazelnut and coffee.



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 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 Tronçais). Subsequently, the wine is aged for twelve months in 300 liter French oak barrels. The cycle ends with a 12-month bottle rest.



ALCOHOL

13.5% vol.



SERVING TEMPERATURE

18°C



AVAILABLE FORMAT

750 ml



RECOMMENDED PAIRINGS

Perfect with red meats, game and aged sheep cheese.

