



COLLE CORVIANO
LORETO APRUTINO

MONTEPULCIANO D'ABRUZZO DOC



SENSORY PROFILE

Color: intense ruby-red color with violet undertones.
Fragrance: bouquet of ripe red fruit.
Taste: rich in fruit, lively, elegantly framed by oak spices.



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 careful selection of the grapes in mid-October, the grape stalks are removed and traditional temperature controlled fermentation on the skins in stainless steel is applied for 10 days with periodic pumping over. The wine is aged for six months in 34hl French oak barrels. The cycle ends with three-months bottle rest.



ALCOHOL

13% vol.



SERVING TEMPERATURE

18°C



AVAILABLE FORMAT

750 ml - 1500 ml



RECOMMENDED PAIRINGS

A juicy montepulciano that matches superbly lamb, pork and seasoned cheeses.

