



**COLLE CORVIANO**  
LORETO APRUTINO

## SANGIOVESE TERRE DI CHIETI IGP



### SENSORY PROFILE

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



### GRAPE VARIETY

Sangiovese 100%



### AREA OF PRODUCTION

Select vineyards located in the southern tip of the Abruzzo region, in the Sangiovese Terre di Chieti area, 300 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 10 days with periodic pumping over. The wine is aged for three months in 34hl French oak barrels. The cycle ends with a short bottle rest.



### ALCOHOL

12.5% vol.



### SERVING TEMPERATURE

18°C



### AVAILABLE FORMAT

750 ml



### RECOMMENDED PAIRINGS

A vibrant Sangiovese that complements cured meats, poultry and stews and fresh cheeses.

