



COLLE CORVIANO

LORETO APRUTINO



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MONTEPULCIANO D'ABRUZZO

Denominazione di origine controllata

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE MONTEPULCIANO D'ABRUZZO AREA.

GRAPE VARIETIES

MONTEPULCIANO D'ABRUZZO (100%).

SOIL

STONY, CALCAREOUS, WELL STRUCTURED AND DRAINED.
ALTITUDE: 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 A SHORT 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 RED WINE THAT MATCHES SUPERBLY CURED MEATS,
POULTRY, VEGETABLE STEWS AND FRESH CHEESES.

IDEAL SERVING TEMPERATURE: 18°C.