



# CAMILLO MONTORI



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Colline Teramane Montepulciano D'Abruzzo  
*Denominazione di Origine Controllata e Garantita*

**Type of wine:** DOC red wine

**Production zone:** Hills of the municipal territory of Controguerra

**Grape varieties:** 95% Montepulciano d'Abruzzo, 5% Sangiovese

**Training system:** Spurred cordon

**Yield per hectare:** 90 quintals

**Time of harvest:** First ten days in October

**Winemaking technique:** Classic red wine-making technique with maceration on the lees for 7-10 days. Maturation in stainless steel vessels followed by ageing in 7500-l wooden tubs for 18 months.

**Bottles produced:** 10.000

**Sensory characteristics:** Deep ruby colour with excellent clearness. Persistent and intense perfume with notes of matured red fruits, bouquet of cinnamon and liquorice with hints of violet. Full-bodied, good structure and excellent balance with soft ending .

**Food pairings:** Roasts, red meat and semi-mature cheese.

Azienda Agricola Camillo Montori

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