



CAMILLO MONTORI



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Montepulciano D'Abruzzo

Denominazione di Origine Controllata

Type of wine: DOC red wine

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: 100% Montepulciano d'Abruzzo

Training system: Spurred cordon

Yield per hectare: 110 quintals

Time of harvest: First ten days in October

Winemaking technique: Traditional fermentation on the skins; maceration on the lees for 5-6 days. Wine matures in stainless steel vats.

Bottles produced: 300.000

Sensory characteristics: Deep ruby colour when young, turning brick-red with ageing. A concentrated, lingering nose with notes of red berries. A full, well-bodied palate, slightly tannic when young.

Food pairings: Roasts, red meat and mature cheese.

Azienda Agricola Camillo Montori

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