



CAMILLO MONTORI



FONTE CUPA

Cerasuolo D'Abruzzo

Denominazione di Origine Controllata

Type of wine: DOC rosé wine

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: 100% Montepulciano d'Abruzzo

Training system: Spurred cordon

Yield per hectare: 100 quintals

Time of harvest: End of September/beginning of October

Winemaking technique: Off-skins fermentation with very brief skin contact and controlled-temperature fermentation at 16°C.

Bottles produced: 15.000

Sensory characteristics: Varietal, ripe-cherry colour. Floral, fruity nose with hints of marasca cherry and of the undergrowth. Vibrant, lingering palate; rounded and yet lively with the freshness of a white wine and the body of a young red.

Food pairings: Excellent with roast meat or fish broth, Italian prosciutto and melon, frogs' legs, snails, salted cod, boiled or white meat.

Azienda Agricola Camillo Montori

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