



CAMILLO MONTORI



FONTE CUPA
Colli Aprutini Pecorino
Indicazione Geografica Tipica

Type of wine: White wine IGT

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: 100% Pecorino

Training system: Spurred cordon

Yield per hectare: 90 quintals

Time of harvest: First ten days of September

Winemaking technique: Off-skins vinification with soft pressing, must clarification and controlled temperature fermentation in oak barrels. First aging in stainless steel vats and then in bottles.

Bottles produced: 5.000

Sensory characteristics: Straw yellow with golden tinges. Fruity and floral nose with balsamic herbs notes, hawthorn and banana. Sweeping palate, fervent in the mouth and supported by a good acidity.

Food pairings: Vigorous main course dishes, white meat, roasts or broth fish.

Azienda Agricola Camillo Montori

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