



CAMILLO MONTORI



FONTE CUPA RISERVA

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

Type of wine: DOCG red wine

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: 100% Montepulciano d'Abruzzo

Training system: Old vineyards using gobelet and spurred-cordon systems

Yield per hectare: 80 quintals

Time of harvest: Beginning of the first ten days in October

Winemaking technique: Fermentation with skin contact for 10-15 days at a temperature of 28-30°C. Racking followed by maturation in steel. Ageing in 2000- or 3000-l oak barrels for 30 months followed by six months' bottle ageing.

Bottles produced: 6.000

Sensory characteristics: Very deep ruby colour, tending towards garnet with ageing. Concentrated, lingering and multilayered nose with aromas of plums and blackberries. Excellent structure gives a full-bodied, rounded palate.

Food pairings: Game, braised meats, red meat, mature cheese.

Azienda Agricola Camillo Montori

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