



CAMILLO MONTORI



FONTE CUPA

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: Old vineyards using gobelet and spurred-cordon systems

Yield per hectare: 95 quintals

Time of harvest: Start 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 oak barrels for 18 months followed by 6 months' bottle ageing.

Bottles produced: 40.000

Sensory characteristics: Very concentrated ruby colour. Intense, lingering, varietal nose with undertones of good wood layered with liquorice and vanilla. Excellent structure which gives a full-bodied, rounded palate. Characteristic, bitter-almond finish.

Food pairings: Game, braised meat, red meat or roasts.

Azienda Agricola Camillo Montori

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