



CAMILLO MONTORI



FONTE CUPA

Controguerra Passerina

Denominazione di Origine Controllata

Type of wine: DOC white wine

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: 100 % Passerina

Training system: Spurred cordon

Yield per hectare: 100 quintals

Time of harvest: Last ten days of August

Winemaking technique: Off-skins vinification, must clarified by low-temperature settling; controlled-temperature fermentation.

Bottles produced: 5.000

Sensory characteristics: Straw yellow colour with greenish tinges. Delicate, fruity nose characteristics of the grape with hints of green apple. Dry, attractively fresh palate with mineral notes.

Food pairings: Fish dishes, soufflés or grilled vegetables. Excellent with fried food.

Azienda Agricola Camillo Montori

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