



# CAMILLO MONTORI



## FONTE CUPA

Trebbiano D'Abruzzo

*Denominazione di Origine Controllata*

**Type of wine:** DOC white wine

**Production zone:** Hills of the municipal territory of Controguerra

**Grape varieties:** 95% Trebbiano d'Abruzzo and 5% other grapes recommended in the rules of the DOC

**Training system:** Spurred cordon

**Yield per hectare:** 100 quintals

**Time of harvest:** Last ten days of September

**Winemaking technique:** Off-skins with light pressing of the lees. Must clarification and controlled-temperature fermentation.

**Bottles produced:** 80.000

**Sensory characteristics:** Bright colour with pale greenish-yellow tinges. Very elegant, fruity nose with a characteristic, varietal nose of ripe apple. Lingering, attractively fresh, aromatic palate.

**Food pairings:** Excellent as an aperitif and with a full spectrum of fish dishes.

Azienda Agricola Camillo Montori

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