



CAMILLO MONTORI



LENEO MORO

Controguerra Rosso Riserva

Denominazione di Origine Controllata

Type of wine: DOC red wine

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: Montepulciano D'Abruzzo 80 % - Merlot 10% Cabernet Sauvignon 10%.

Training system: Spurred cordon

Yield per hectare: 80 quintals

Time of harvest: Second ten days in October

Winemaking technique: Fermentation with skin contact for 8-10 days in stainless steel at a temperature of 28°-30°C. Aged in 500-l wooden barrels for 18 months followed by six months' bottle ageing.

Bottles produced: 2600

Sensory characteristics: Deep ruby colour. Winery nose with hints of ripe red berries characteristic of Montepulciano together with the grassy aromas of Cabernet Sauvignon. Complex nose with mature tannins which give this wine an exceptional smoothness.

Food pairings: All kinds of roast meat. Excellent with rabbit chasseur or pigeon on the spit

Azienda Agricola Camillo Montori

Via Piane Tronto, 64010 Controguerra (TE) Italy | +39 0861 809900 | info@montorivini.it | www.montorivini.it