

COLLE CORVIANO FONTE MAGGIO 2017



WINE INTRODUCTION

The Italian region of the Abruzzi is rich in extensive mountain vegetation and gentle sea breezes from the Adriatic Sea. Almost 3.000 years of constant uninterrupted presence of Man have developed the presence of agricultural and pastoral communities such as those originating on Colle Corviano. This Estate red is produced only in outstanding vintages after a 12-month french oak ageing period. This great wine inevitably has a strong sense of place, and is a product of both the natural environment and human culture in which it is born.

WINEMAKING NOTE

Native to Abruzzo's mountains, it is planted throughout the east coast of Italy. The Montepulciano is a mountain wine. Everything about it demonstrates this origin: It is rebellious and majestic, full, sharp, inscrutable, reminiscent of underbrush with moist blackberry nuances, reaching unimaginable heights of fruity warmth, with sour-cherry flavors. Its wild nature, if properly tamed, render the Montepulciano grape capable of ageing superbly over 50 years.

APPEARANCE, AROMA AND TASTING NOTE

Dark ruby-red with violet undertone. Complex wild berry notes framed by elegant oak spices. Blackcurrant, spicy cherries integrated with hazelnut and coffee. Perfect with red meats, game and aged sheep cheese . Best enjoyed at 18 C.

WINE INFORMATION

Country:	Italy
Region:	Abruzzo
Sub Regions:	Loreto Aprutino
Wine Type:	Red Wine
Producer:	Colle Corviano
Wine Name:	Montepulciano d'Abruzzo DOC
Vintage:	2017
Principle Grape (%):	Montepulciano d'Abruzzo (100)
Closure:	Natural cork
Winemaker Name:	Paolo Benassi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%)	13.50%
Acid (g/L):	5.40
pH:	3.55
Bottle Size:	75cl
Case/Pack Size:	6x75cl