



# Fosso Corno

## ORSUS RISERVA Colline Teramane Montepulciano d'Abruzzo D.O.C.G.

**Area of production:** this wine is made with selected grapes coming exclusively from the “ORSUS” vineyards having an extension of 3 ha. at an altitude of 190 mt. above sea-level.

The *Orsus* vineyards are property of Azienda Agricola Fosso Corno.

**Grape variety:** 100% Montepulciano d'Abruzzo. The harvest takes place 20 days later than usual, so that the grapes dry on the vine itself.

**Vinification:** after a 14-day alcoholic fermentation with skin contact, the most relaxes in steel tanks. The red vinification is followed by an accurate ageing process.

**Ageing:** before the release on the market, Orsus Riserva relaxes in French Tonneaux barrels (with a capacity of 500 lt.) for 24 months and it rests the last 12 months in steel tanks before the bottling takes place.

**Winemaker's notes:** Orsus Riserva is a dense and layered red wine with a full-body and a rich bouquet. Its long-lasting taste recalls notes of blueberries, ripe plums, juicy black fruit and licorice. The texture of Orsus Riserva is well-balanced, clean and fine, with a spicy finish.

**Pairings:** good companion to pasta with meat sauces, rib eye steak, braised beef brisket, venison, lamb chops, a selection of hard cheese.

You can try a curious pairing with dark chocolate chips (70% - 85% cocoa content).

**Ideal serving temperature:** 18 °C.



FOSSO CORNO  
SOCIETA' AGRICOLA SEMPLICE  
VIA FOSSO CORNO  
64026 ROSETO DEGLI ABRUZZI (TE)

DISTRIBUITO DA:  
ENOBIS S.R.L.  
VIA A. VOLTA LOC. SOTTOMOSCAL  
37010 - AFFI (VR)