



**BARONE CORNACCHIA MONTEPULCIANO D'ABRUZZO  
VIGNA LE COSTE  
D.O.C.**

- Grapes:** 100% Montepulciano
- Vineyards:** In the province of Teramo the estate dominates the fertile valley of the Vibrata, lying at 240 meters above sea level. The soil is calcareous and stony which is excellent for drainage. The moderating breezes from the sea which is 15 km from the estate allow for perfect ripening. Baron Filippo Cornacchia stated growing Montepulciano vines at the end of the 19<sup>th</sup> Century and is considered the pioneer in the aging and bottling of Montepulciano in Abruzzo. Cornacchia currently has 32 hectares of vineyard.. The Le Coste is the oldest vineyard on the estate and has full southern exposure with its own special microclimate .Vines are 30 to 40 years old. Only grapes coming from this vineyard are used.
- Harvest:** October– by hand.
- Yield per hectare:** 80-90 Quintals per hectare
- Vinification:** 8-9 days maceration on the skins with a daily pumping over of the juice. Fermentation takes place in stainless steel at 28-30 °C.
- Aging:** 14 months in casks of Slavonian oak and 6 months in the bottle.
- Acidity:** 7
- Alcohol:** 13.5% by vol.
- Color:** Deep ruby red with violet-purple reflections.
- Bouquet:** Intense fruit driven bouquet with ripe plum and black cherry tones
- Taste:** Full and complex with velvety, ripe, fruit, lush tannins and warm spicy tones. A wine of great harmony and intensity. The finish is long and black-cherry filled.
- Foods:** Grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes and game.



ENOTECA DE RHAM SELECTION