

Costamorro Montepulciano d'Abruzzo Colline Teramane Docg

Costamorro, Montepulciano d'Abruzzo Colline Teramane D.O.C.G., comes from the best grapes grown in Montipagano estate vineyards.

Coming from the vineyard with a south west exposure, where the intense irradiation allows a perfect ripening of the grapes, Costamorro is a great version of Montepulciano, managing to match the strength and character typical of this vine and of this area, with a natural elegance. Costamorro is named after the vineyard "Costa a Morro", indicating the side of the hill overlooking the small village of Morro d'Oro.

Variety 100% Montepulciano

First year of production 2003

Municipality/area of production Roseto degli Abruzzi

Vineyard

Planted on a soil with a perfect balance between sand and clay, and a good presence of stones, ideal for winegrowing, it has a south-west exposure and it is situated at about 200 meters above sea level. The plant density is of 5000 per hectare, cordon trained with a very short pruning in order to keep production within 50 and 60 quintals per hectare. The agronomic management is lead in compliancy with the regulations for bio agriculture.

Harvest

Is made by hand, normally during the first decade of October and anyhow never before grapes have reached a perfect phenolic maturity.

Vinification

After destemming and a soft pressing, must is let to ferment at a temperature of 27-29°C in a steel tank for 12/14 days on native yeasts, thus allowing development of the structure and aromatic notes typical of these grapes. Later, wine undergoes malolactic fermentation which always takes place in steel tanks, before passing to a refining period of 12-14 months in barrique. After bottling, Costamorro finds itself in bottles, in thermo-conditioned environment, for about 6-8 months.

Winemaker's notes Of a ruby red colour, with purple reflections, it has a very intense bouquet, spicy, with notes recalling liquorice and sour cherry; on the palate, it tastes soft and well balanced, where freshness and tannins appear well integrated.

Pairings A fine companion for rare-cooked red meat, roasted steer skewers, game-birds and mature cheese.

Ideal serving temperature 18-20°C

Glasses for serving A large glass, with a fairly broad body. This allows the correct oxygenation of red wines which have had long ageing in bottle and whose tannins have taken on a softer character, developing complex tertiary aromas which will be well-concentrated in the narrower opening of the glass.

Available formats 75 cl / 1.5 litre bottles

