



ORLANDI CONTUCCI PONNO

Trebbiano d'Abruzzo Superiore D.O.C. Podere Colle Della Corte

APPELLATION: Trebbiano d'Abruzzo Superiore D.O.C.

GRAPE VARIETY: 90% Trebbiano Abruzzese, 10% Passerina

VINEYARD EXPOSURE: South, South-West, on a gentle slope 200 metres above sea level in the municipality of Roseto degli Abruzzi

SOIL COMPOSITION: Calcareous loam rich in heavy stone

YIELD PER HECTARE: 9.0 tonnes

HARVEST: By hand, with selection of the grapes in the vineyard

VINIFICATION AND AGEING: The grapes are harvested at different times and immediately cooled to allow soft and very long pressing, to obtain better extraction of certain varietal aromas. The wine then ferments and matures at a low temperature: 50% in 25hl wooden barrels and 50% in stainless steel. At the end of this process, the wine is left to rest on its fine lees at a controlled temperature. Bottling takes place at the end of March.

COLOUR: Straw yellow with soft greenish highlights

BOUQUET: Pleasantly floral aroma with scents of apple.

PALATE: Slightly fruity, dry and savoury. Good minerality, conveyed by the terroir.

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Bordeaux 750

ml. **CLOSURE:** Cork

SERVING TEMPERATURE: 11°C

RECOMMENDED GLASS: Tulip

GASTRONOMIC PAIRINGS: An excellent wine to enjoy with starters, like vegetable quiches and pies, and with first courses, such as lasagne. It also goes well with main courses featuring fish and white meat.



www.orlandicontucciponno.it



AGRICOLE GUSSALLI BERETTA