



ORLANDI CONTUCCI PONNO

Colli Aprutini Sauvignon I.G.T. Ghiaiole

APPELLATION: Colli Aprutini Sauvignon I.G.T.

GRAPE VARIETY: 100% Sauvignon Blanc

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: 7.0 tonnes

HARVEST: Manual harvesting of the grapes at different times to obtain different levels of acidity and selection of the best grapes

VINIFICATION AND AGEING: The freshly harvested grapes undergo immediate soft pressing. This is followed by low-temperature fermentation of the free-run must without the skins in stainless steel tanks. Upon completion of alcoholic fermentation, the wine is left to rest on its fine lees throughout the winter before being bottled in March.

COLOUR: Pale but gleaming straw yellow

BOUQUET: It opens on vegetal notes like mint and progresses to fruity notes of orange zest and gooseberry

PALATE: Immediate warmth in support of the territorial minerality and lively freshness

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Conical Bordeaux 750 ml.

CLOSURE: Cork

RECOMMENDED GLASS: Large tulip

SERVING TEMPERATURE: 12°C

GASTRONOMIC PAIRINGS: It goes well with seafood starters and both raw and cooked fish dishes. Also recommended with mature or blue cheeses such as Gorgonzola.



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AGRICOLE GUSSALLI BERETTA