



ORLANDI CONTUCCI PONNO

Abruzzo Pecorino D.O.C. Superiore Colline Teramane

APPELLATION: Abruzzo Pecorino D.O.C. Superiore Colline Teramane

GRAPE VARIETY: 100% Pecorino

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 freshly harvested grapes undergo cryomaceration, which favours better extraction of the varietal aromas. This is followed by soft pressing. Temperature-controlled fermentation then takes place in stainless steel tanks. The wine spends another four months here, until it is bottled the following spring. Ageing is perfected over a further two months in the bottle, after which the wine is ready for sale

COLOUR: Pale straw yellow with faint greenish highlights

BOUQUET: Typical aromas of tropical fruit, white flowers and broom

PALATE: Pleasant, fresh, with good acidity, savoury and well-structured with balsamic notes of sage and mint

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Bordeaux 750 ml.

CLOSURE: Cork

SERVING TEMPERATURE: 10 - 12°C

RECOMMENDED GLASS: Tulip

GASTRONOMIC PAIRINGS: This crisp wine is well suited to everyday consumption with all courses of a meal. Recommended with fish dishes



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AGRICOLE GUSSALLI BERETTA