



ORLANDI CONTUCCI PONNO

Cerasuolo D'Abruzzo Superiore D.O.C. Vermiglio

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

GRAPE VARIETY: Made from 100% red grapes native to Abruzzo, as specified in the production regulations.

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

SOIL COMPOSITION: Silty-clayey loam

YIELD PER HECTARE: 10.0 tonnes

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

HARVEST TIME: Between the last ten days of August and the first ten days of September

VINIFICATION: The freshly harvested grapes undergo immediate soft pressing. This is followed by temperature-controlled fermentation of only the free-run juice without the skins. Upon completion of alcoholic fermentation, the wine continues to age on the fine lees for about four months until the first weeks of March, when it is bottled.

COLOUR: Deep coral vermilion

BOUQUET: Pleasantly fruity and slightly floral

PALATE: Harmonious and persistent with an elegant note of raspberry and dog rose

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Bordeaux 750 ml.

CLOSURE: Cork

SERVING TEMPERATURE: 12-13°C

RECOMMENDED GLASS: Rhine wine glass

GASTRONOMIC PAIRINGS: Perfect with pasta dishes such as fish-based fresh spaghetti, or with fish soup. It also pairs well with white meats, soft and fermented cheeses.



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