



ORLANDI CONTUCCI PONNO

## Cerasuolo d'Abruzzo D.O.C. Petronilla

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**APPELLATION:** Cerasuolo d'Abruzzo 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:** 12.0 tonnes

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

**VINIFICATION AND AGEING:** The freshly harvested grapes undergo immediate soft pressing. This is followed by fermentation of only the free-run juice after it has been in contact with the skins for a few hours. This process takes place at controlled temperatures in stainless steel tanks where the wine continues to age for a few months. The wine is then bottled in the first weeks of February

**COLOUR:** Clear claret pink

**BOUQUET:** Fragrant red fruit and fresh flowers

**PALATE:** Fresh and balanced with notes of cherry, sour cherry and prickly pear

**ALCOHOL CONTENT:** 13.5% vol

**BOTTLE:** Burgundy bottle 750 ml

**CLOSURE:** Cork

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 11°C

**GASTRONOMIC PAIRINGS:** This light, crisp wine is well suited to everyday consumption with all courses of a meal. Recommended with rice and pasta dishes and with fish soups



[www.orlandicontucciponno.it](http://www.orlandicontucciponno.it)



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