



ORLANDI CONTUCCI PONNO

Trebbiano d'Abruzzo D.O.C. Adrio

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

GRAPE VARIETY: 100% Trebbiano Abruzzese

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: 13.0 tonnes

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

VINIFICATION AND AGEING: The freshly harvested grapes undergo immediate destemming and soft pressing. This is followed by temperature-controlled fermentation of only the free-run juice 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 February

COLOUR: Pale straw yellow

BOUQUET: Fragrance of flowers and a light note of crusty bread

PALATE: Pleasant and fruity

ALCOHOL CONTENT: 12.5% vol.

BOTTLE: Burgundy bottle 750 ml.

CLOSURE: Cork

SERVING TEMPERATURE: 11°C

RECOMMENDED GLASS: Tulip

GASTRONOMIC PAIRINGS: This crisp wine is well suited to everyday consumption with all courses of a meal. Ideal with Mediterranean cuisine



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AGRICOLE GUSSALLI BERETTA