



ORLANDI CONTUCCI PONNO

## Trebbiano d'Abruzzo Superiore D.O.C. Podere Colle della Corte

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

**GRAPE VARIETY:** 90% Trebbiano Abruzzese, 10% Passerina

**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 grapes are harvested at different times and immediately cooled to allow soft and very long pressing, to obtain better extraction of certain varietal aromas. The wine then ferments and matures at a low temperature: 50% in 25hl wooden barrels and 50% in stainless steel. At the end of this process, the wine is left to rest on its fine lees at a controlled temperature. Bottling takes place at the end of March

**COLOUR:** Straw yellow with soft greenish highlights

**BOUQUET:** Pleasantly floral aroma with scents of apple

**PALATE:** Slightly fruity, dry and savoury. Good minerality, conveyed by the terroir

**ALCOHOL CONTENT:** 13.5% vol

**BOTTLE:** Bordeaux 750 ml

**CLOSURE:** Cork

**SERVING TEMPERATURE:** 11°C

**RECOMMENDED GLASS:** Tulip

**GASTRONOMIC PAIRINGS:** An excellent wine to enjoy with starters, like vegetable quiches and pies, and with first courses, such as lasagne. It also goes well with main courses featuring fish and white meat



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