



ORLANDI CONTUCCI PONNO

Colli Aprutini Cabernet I.G.T. Colle Funaro

APPELLATION: Colli Aprutini Cabernet I.G.T.

GRAPE VARIETY: 80% Cabernet Sauvignon, 20% Cabernet

Franc

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: 8.0 tonnes

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

VINIFICATION AND AGEING: The freshly harvested grapes undergo immediate soft destemming and pressing. Temperature-controlled alcoholic fermentation on skins follows for a period of 8 to 12 days. Ageing begins at the end of this phase. It lasts 12 months and is carried out partly in 2-year-old barriques and partly in tonneaux. After bottling in June, the wine ages for about a year, after which the product is ready for sale.

COLOUR: Deep ruby tending towards bright garnet

BOUQUET: Persistent and velvety bouquet of bell pepper, currants and raisins, with hints of withered flowers

PALATE: Smooth, full and harmonious with powerful but not harsh tannins

BOTTLE: Conical Bordeaux

ALCOHOL CONTENT: 13.5% vol.

CLOSURE: Cork

SERVING TEMPERATURE: 18°C

RECOMMENDED GLASS: Grand balloon

GASTRONOMIC PAIRINGS: It reaches its peak with hearty red meat and game dishes



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AGRICOLE GUSSALLI BERETTA