



ORLANDI CONTUCCI PONNO

SAUVIGNON COLLI APRUTINI I.G.T. GHIAIOLO

TYPOLOGY: Sauvignon Colli Aprutini I.G.T.

WINE VARIETY: White - average annual output 10,000/13,000 bottles

GRAPES: 100% Sauvignon Blanc

GENERAL DESCRIPTION: The idea of producing a Sauvignon Blanc wine on our Estate was founded in the late 70's after finding a soil compatibility within the composition of our land with those of the finest grapes found in the "Haut Bordeaux". During the late 70's despite there being little knowledge or experience as to the manufacturing and production process of this grapes on Italian land, we understood that the environment on our estate brought a great opportunity to attempt to produce this wine with the typical smells of elder and wet grass combined with its characteristic fruity flavor.

PRODUCTION AND GROWING: Vineyard S. Petronilla cultivated on alluvial sedimentary soil with a rocky substrate - Montepagano Hills (TE) - North/south - north/south-west exposure - Spurred cordon

CORDON-TRAINED VINEYARD: 5,000 plants/ha

VINEYARD YIELD: 75 q/ha

HARVEST PERIOD: End of August

VINIFICATION: Harvested by hand in cycled intervals to balance aroma and structure - Vinification in stainless steel tanks - cold static racking off and then fermentation at controlled temperature - After the final devatting, the wine rests on fine yeast until it is bottled in the spring

SENSORY PROFILE

APPEARANCE: Light yellow colour with warm light golden highlights

BOUQUET: Intense and persistent typical primary aromas

PALATE: Smooth taste with persistent structure confirming the perception of the unique bouquet

ALCOHOL CONTENT: 13.5% vol

BOTTLE: 750 ml - tapered Bordeaux bottle

SERVING SUGGESTIONS: Nice with the whole meal. Excellent with cheese selections and simple baked fish dishes.

www.orlandicontucciponno.it



AGRICOLE GUSSALLI BERETTA