



ORLANDI CONTUCCI PONNO

Colline Teramane Montepulciano d'Abruzzo D.O.C.G. Podere La Regia Specula

APPELLATION: Colline Teramane Montepulciano d'Abruzzo D.O.C.G.

GRAPE VARIETY: 100% Montepulciano

VINEYARD EXPOSURE: South, South-West, on a gentle slope 200 metres above sea level in the municipality of Roseto degli Abruzzi

SOIL COMPOSITION: Silty loam

YIELD PER HECTARE: 9.0 tonnes

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

VINIFICATION AND AGEING: The freshly harvested grapes are immediately crushed and destemmed, after which they undergo fermentation in steel tanks. After racking and malolactic fermentation, the wine ages in 20 hl barrels for at least 12 months. It continues to age in the bottle for a further six months before release for sale

COLOUR: Ruby with garnet highlights

BOUQUET: Fragrant and eclectic with notes of black pepper and cinnamon followed by jammy cherry and withered red rose petals

PALATE: Taste oriented towards smoothness with a forthright savoury flavour and voluminous but polished tannins

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Bordeaux 750 ml.

CLOSURE: Cork

RECOMMENDED GLASS: Balloon

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Ideal for serving with meat-based main courses such as roast poultry and game. Also excellent with medium-mature cheeses.



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AGRICOLE GUSSALLI BERETTA