



ORLANDI CONTUCCI PONNO

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

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

GRAPE: 100% Montepulciano d'Abruzzo grapes from the Sotto Villa vineyard

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 picked grapes undergo immediate destemming and cooling of the must. A couple of days' cold maceration are followed by alcoholic fermentation. After racking and malolactic fermentation, the wine continues to age in 25 hl barrels until the following autumn. The wine 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 sour cherry, cherry and withered red rose petals.

PALATE: Savoury, enveloping, structured and elegant, with great depth.

ALCOHOL CONTENT: 13.5% vol

BOTTLE: Bordolese 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 meaty pasta-dishes, medium-mature cheeses and charcuterie.



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