



ORLANDI CONTUCCI PONNO

## Colli Aprutini Chardonnay I.G.T. Labyrintho

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**APPELLATION:** Colli Aprutini Chardonnay I.G.T.

**GRAPE VARIETY:** 100% Chardonnay

**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:** 7.0 tonnes

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

**VINIFICATION AND AGEING:** The freshly harvested grapes undergo immediate soft pressing. This is followed by static decanting. Alcoholic fermentation then takes place slowly in new French oak barrels. This process favours better extraction of the varietal aromas. Upon completion of alcoholic fermentation, the wine is left to rest on its fine lees before being bottled in late summer. Ageing in the bottle continues for about a year, after which the wine is ready for sale

**COLOUR:** Deep golden hues

**BOUQUET:** Floral scents, crusty bread and banana

**PALATE:** Harmonious, nicely savoury with a long finish

**ALCOHOL CONTENT:** 13.5% vol.

**BOTTLE:** Conical Bordeaux

**CLOSURE:** Cork

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 14°C

**GASTRONOMIC PAIRINGS:** Ideal with deep sea fish dishes baked in the oven. Also excellent with mature cheeses



[www.orlandicontucciponno.it](http://www.orlandicontucciponno.it)



AGRICOLE GUSSALLI BERETTA