



ORLANDI CONTUCCI PONNO

## Colli Aprutini Rosso I.G.T. Liburnio

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

**GRAPE VARIETY:** 70% Cabernet Sauvignon, 15% Malbec, 10% Cabernet Franc, 5% Petit Verdot

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

**SOIL COMPOSITION:** Slightly alkaline silty loam, rich in heavy stone

**YIELD PER HECTARE:** 6.0 tonnes

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

**VINIFICATION AND AGEING:** The grapes are harvested at different times and immediately crushed and destemmed. This is followed by fermentation of the must on the skins for 12-15 days. After racking and malolactic fermentation, the wine is aged in new or second passage barriques for 18 months. A further two years of bottle ageing follow. This wine is made only in the best vintages.

**COLOUR:** Ruby red, tending towards garnet

**BOUQUET:** Generous, intense and persistent bouquet of warm aromas and candied fruit

**PALATE:** Smooth and structured with a characteristic aftertaste of green bell pepper, spices and violet

**ALCOHOL CONTENT:** 13.5% vol.

**BOTTLE:** Conical Bordeaux

**CLOSURE:** Cork

**SERVING TEMPERATURE:** 18°C

**RECOMMENDED GLASS:** Grand balloon

**GASTRONOMIC PAIRINGS:** Ideal with braised and stewed meats, as well as roasts and feathered game, particularly duck or partridge



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



AGRICOLE GUSSALLI BERETTA