



ORLANDI CONTUCCI PONNO

Colli Aprutini Rosso I.G.T. Liburnio

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



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AGRICOLE GUSSALLI BERETTA