



ORLANDI CONTUCCI PONNO

## Abruzzo Pecorino Superiore D.O.C.

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**APPELLATION:** Abruzzo Pecorino Superiore D.O.C.

**GRAPE VARIETY:** 100% Pecorino

**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:** 9.0 tonnes

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

**VINIFICATION AND AGEING:** The freshly harvested grapes undergo cryomaceration, which favours better extraction of the varietal aromas. This is followed by soft pressing. Temperature-controlled fermentation then takes place in stainless steel tanks. The wine spends another four months here, until it is bottled the following spring. Ageing is perfected over a further two months in the bottle, after which the wine is ready for sale

**COLOUR:** Pale straw yellow with faint greenish highlights

**BOUQUET:** Typical aromas of tropical fruit, white flowers and broom

**PALATE:** Pleasant, fresh, with good acidity, savoury and well-structured with balsamic notes of sage and mint

**ALCOHOL CONTENT:** 13.5% vol.

**BOTTLE:** Bordeaux 750 ml.

**CLOSURE:** Cork

**SERVING TEMPERATURE:** 10 - 12°C

**RECOMMENDED GLASS:** Tulip

**GASTRONOMIC PAIRINGS:** This crisp wine is well suited to everyday consumption with all courses of a meal. Recommended with fish dishes



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AGRICOLE GUSSALLI BERETTA