



ORLANDI CONTUCCI PONNO

Abruzzo Pecorino D.O.C. *Costa Est*

APPELLATION: Abruzzo Pecorino D.O.C.

GRAPE: 100% Pecorino

VINEYARD EXPOSURE: East, 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: Destemming and soft pressing Maceration for several hours before pressing; only the first free-run juice and the first light pressing are used. Alcoholic fermentation and ageing on fine lees for several months. Bottling takes place at the end of winter

COLOUR: Clear straw yellow

BOUQUET: White flowers, jasmine, aromatic herbs and fresh white fruit.

PALATE: Fresh and balanced, mineral and deep, with an aftertaste of aromatic herbs

ALCOHOL CONTENT: 13.5% vol

BOTTLE: Borgognotta 750 ml

CLOSURE: Cork

RECOMMENDED GLASS: Universal glass

SERVING TEMPERATURE: 10 - 13°C

GASTRONOMIC PAIRINGS: A fresh, savoury wine that pairs well with fish dishes, salads and aperitifs



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AGRICOLE GUSSALLI BERETTA