



ORLANDI CONTUCCI PONNO

Colline Teramane Montepulciano d'Abruzzo Riserva D.O.C.G.

APPELLATION: Colline Teramane Montepulciano d'Abruzzo Riserva D.O.C.G.

GRAPE VARIETY: 100% Montepulciano

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

SOIL COMPOSITION: Silty loam

YIELD PER HECTARE: 6.0 tonnes

HARVEST: Manual harvesting at different times to obtain different levels of acidity and selection of the best grapes

VINIFICATION AND AGEING: The freshly harvested grapes undergo immediate soft destemming and pressing. Vinification with controlled maceration based on the qualitative data of the grapes. After racking and malolactic fermentation, the wine continues to age in new, small barrels and tonneaux. The average time spent ageing in wood is about 24 - 30 months. The wine is perfected over a period of about a year of further ageing in the bottle before being released for sale. This wine is made only in the best vintages

COLOUR: Deep, intense ruby red, with garnet highlights

BOUQUET: Generous bouquet of fruity and spicy notes such as black cherry, blackberry, blood orange, cloves and cinnamon

PALATE: Energetic and full-bodied but elegant and persistent

ALCOHOL CONTENT: 14% vol.

BOTTLE: Heavy Burgundy bottle 750 ml.

CLOSURE: Cork

SERVING TEMPERATURE: 18 - 20°C

RECOMMENDED GLASS: Grand balloon

GASTRONOMIC PAIRINGS: The perfect accompaniment for large game, roast, braised and stewed meats



www.orlandicontucciponno.it



AGRICOLE GUSSALLI BERETTA