



ORLANDI CONTUCCI PONNO

Montepulciano d'Abruzzo D.O.C. Rubiolo

APPELLATION: Montepulciano d'Abruzzo D.O.C.

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: 13.0 tonnes

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

VINIFICATION AND AGEING: The freshly harvested grapes are immediately crushed and destemmed, after which they undergo fermentation in steel tanks. After racking and malolactic fermentation, the wine ages in the bottle for about four months.

COLOUR: Deep amaranth red

BOUQUET: Varietal aroma and ripe red fruit

PALATE: Savoury and full, with perfectly smooth tannins

ALCOHOL CONTENT: 13% vol.

BOTTLE: Burgundy bottle 750 ml

CLOSURE: Cork

SERVING TEMPERATURE: 18°C

RECOMMENDED GLASS: Tulip

GASTRONOMIC PAIRINGS: It reaches its finest expression with all kinds of au gratin dishes. It goes well with white and red meats. Also worth trying with medium-mature cheeses



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AGRICOLE GUSSALLI BERETTA