ORLANDI CONTUCCI PONNO

Cerasuolo d'Abruzzo D.O.C.
Petronilla

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

GRAPE: Made from 100% red grapes native to Abruzzo, as specified in the production regulations

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

SOIL COMPOSITION: Silty-clayey loam

YIELD PER HECTARE: 12.0 tonnes

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

VINIFICATION AND AGEING: Destemming and soft pressing Maceration and fermentation on skins Drawing off after 4/6 days and completion of fermentation in steel. Alcoholic fermentation, ageing in steel and concrete. This is followed by bottling, which takes place in the early part of February.

COLOUR: Clear deep pink

BOUQUET: Fragrant red fruit and fresh flowers

PALATE: Fresh and balanced with notes of cherry, sour cherry and prickly pear

ALCOHOL CONTENT: 13.5% vol

BOTTLE: Borgognotta 750 ml

CLOSURE: Cork

RECOMMENDED GLASS: Tulip glass

SERVING TEMPERATURE: 10 - 13°C

GASTRONOMIC PAIRINGS: A fresh, light and versatile wine that pairs well with rice and pasta dishes and with fish soups



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AGRICOLE GUSSALLI BERETTA