ORLANDI CONTUCCI PONNO

Colline Teramane
Cerasuolo d'Abruzzo D.O.C. Superiore
Vermiglio



APPELLATION: Colline Teramane Cerasuolo d'Abruzzo D.O.C. Superiore

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: 10.0 tonnes

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

HARVEST TIME: Between the last ten days of August and the first ten days of September

VINIFICATION: The freshly harvested grapes undergo destemming and soft pressing. Maceration and fermentation on skins are followed by drawing off after 4/6 days and then the completion of the fermentation process in steel. After malolactic fermentation, the wine is aged in concrete. Bottling takes place between the months of February and March following harvest

COLOUR: Deep coral vermilion

BOUQUET: Pleasantly fruity and slightly floral

PALATE: Harmonious and persistent with an elegant note of raspberry and dog rose

ALCOHOL CONTENT: 13.5% vol

BOTTLE: Bordeaux 750 ml

CLOSURE: Cork

SERVING TEMPERATURE: 12-13°C

RECOMMENDED GLASS: Rhine wine glass

GASTRONOMIC PAIRINGS: Perfect with pasta dishes such as fish-based fresh spaghetti, or with fish soup. It also pairs well with white meats, soft and fermented cheeses

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AGRICOLE GUSSALLI BERETTA