ORLANDI CONTUCCI PONNO

Montepulciano d'Abruzzo D.O.C.
Rubiolo

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

GRAPE: 100% Montepulciano d'Abruzzo

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. This is followed by a few days' rest before alcoholic fermentation begins. After racking and malolactic fermentation, the wine ages in concrete and steel containers, until bottling takes place at the end of winter

COLOUR: Deep amaranth red

BOUQUET: Varietal aroma and ripe red fruit, spices and aromatic herbs

PALATE: enveloping, elegant and deep, with a smooth finish

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Borgognotta 750 ml

CLOSURE: Cork

SERVING TEMPERATURE: 18°C

RECOMMENDED GLASS: Tulip glass

GASTRONOMIC PAIRINGS: It reaches is 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