ORLANDI CONTUCCI PONNO

Trebbiano d'Abruzzo D.O.C.
Adrio

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

GRAPE: 100% Trebbiano Abruzzese

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

SOIL COMPOSITION: Calcareous loam rich in heavy stone

YIELD PER HECTARE: 13.0 tonnes

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

VINIFICATION AND AGEING: The freshly harvested grapes undergo immediate destemming and soft pressing. This is followed by fermentation of the free-run juice only. Upon completion of alcoholic fermentation, the wine is left to rest on its fine lees in concrete and steel containers before being bottled at the end of winter

COLOUR: Straw yellow

BOUQUET: Flowers, white fruit and a slight spiciness

PALATE: Pleasant and fruity, complex and elegant

ALCOHOL CONTENT: 12.5% vol

BOTTLE: Borgognotta 750 ml

CLOSURE: Cork

SERVING TEMPERATURE: 11°C

RECOMMENDED GLASS: Tulip glass

GASTRONOMIC PAIRINGS: This crisp Trebbiano is well suited to everyday consumption with all courses of a meal. Ideal with Mediterranean cuisine, it has a good capacity for ageing



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AGRICOLE GUSSALLI BERETTA