ORLANDI CONTUCCI PONNO

Colline Teramane
Trebbiano d'Abruzzo D.O.C. Superiore
Colle della Corte



APPELLATION: Colline Teramane Trebbiano d'Abruzzo D.O.C. Superiore
GRAPE: 100% Trebbiano Abruzzese

VINEYARD EXPOSURE: Towards 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: 9.0 tonnes

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

VINIFICATION AND AGEING: The grapes are destemmed, cooled and transferred immediately to the press. After macerating for four hours, the free-run juice is extracted with very soft crushing. The wine then undergoes temperature-controlled fermentation. Alcoholic fermentation is followed by a period of eight months ageing on fin lees in Austrian oak barrels with a capacity of 50 hectolitres. Bottling takes place by the end of July in the following year

COLOUR: Straw yellow with soft greenish highlights

BOUQUET: Complex, with floral, spicy and fruity scents

PALATE: Slightly fruity, dry and savoury. Good minerality, conveyed by the terroir

ALCOHOL CONTENT: 13.5% vol

BOTTLE: Bordolese 750 ml

CLOSURE: Cork

SERVING TEMPERATURE: 11°C

RECOMMENDED GLASS: Tulip glass

GASTRONOMIC PAIRINGS: An excellent wine to enjoy with starters, like vegetable quiches and pies, and with first courses, such as lasagne. It also goes well with main courses featuring fish and white meat

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AGRICOLE GUSSALLI BERETTA