



ORLANDI
CONTUCCI PONNO

PODERE COLLE DELLA CORTE TREBBIANO D'ABRUZZO SUPERIORE D.O.C.

TYPOLOGY: Trebbiano d'Abruzzo Superiore D.O.C.

WINE VARIETY: White - average annual output 13,000 bottles

GRAPES: 90% Trebbiano d'Abruzzo D.O.C. (Procanico varietal) 10% Passerina D.O.C.

GENERAL DESCRIPTION: Though its robust and highyield vines have made this wine common throughout Italy, Trebbiano is still considered a satisfying and desirable product, meeting today's demand for a fresh, easy-to drink wine... We decided to adhere to the regulations governing the "Trebbiano Superiore" denomination, in order to obtain a wine that would exalt this variety's qualities. We started with dedicated vineyard care and a dramatic reduction in production, the selection of only the best grapes and a vinification process designed to extract the forgotten aromas and scents of this traditional grapevine. We trust that all our strengths are highlighted by this salty, mineralised wine with a floral - fresh-fruity ending.

PRODUCTION AND GROWING: Undulating vineyard on alluvial and rocky soil - Vineyard S. Petronilla - Montepagano Hills (TE) - Western exposure

CORDON-TRAINED VINEYARD: 5,000 plants/ha

VINEYARD YIELD: 70-90 q/ha

HARVEST PERIOD: End of September

VINIFICATION: Harvest by hand with double selection in the vineyard and at delivery to the cellars - Vinification in stainless steel tanks with cold static clarification - Winter aging on fine lees - Bottling in spring

SENSORY PROFILE

APPEARANCE: Light straw-yellow colour with light green highlights

BOUQUET: Pleasant scent of green apple and summer fruits

PALATE: Fresh and mineralised taste

ALCOHOL CONTENT: 12.5% - 13.5% vol

BOTTLE: 750 ml - Bordeaux bottle

SERVING SUGGESTIONS: Informal wine perfect for the whole meal; good sapidità refreshing for palate in between the different courses.

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AGRICOLE GUSSALLI BERETTA