



ORLANDI  
CONTUCCI PONNO

## GHIAIOLO COLLI APRUTINI I.G.T.

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**TYPOLOGY:** Colli Aprutini I.G.T.

**WINE VARIETY:** White - average annual output 10,000/13,000 bottles

**GRAPES:** 100% Sauvignon Blanc

**GENERAL DESCRIPTION:** The idea of producing a Sauvignon Blanc wine on our Estate was founded in the late 70's after finding a soil compatibility within the composition of our land with those of the finest grapes found in the "Haut Bordeaux". During the late 70's despite there being little knowledge or experience as to the manufacturing and production process of this grapes on Italian land, we understood that the environment on our estate brought a great opportunity to attempt to produce this wine with the typical smells of elder and wet grass combined with its characteristic fruity flavor.

**PRODUCTION AND GROWING:** Vineyard S. Petronilla cultivated on alluvial sedimentary soil with a rocky substrate - Montepagano Hills (TE) - North/south - north/south-west exposure - Spurred cordon

**CORDON-TRAINED VINEYARD:** 5,000 plants/ha

**VINEYARD YIELD:** 75 q/ha

**HARVEST PERIOD:** End of August

**VINIFICATION:** Harvested by hand in cycled intervals to balance aroma and structure - Vinification in stainless steel tanks - cold static racking off and then fermentation at controlled temperature - After the final devatting, the wine rests on fine yeast until it is bottled in the spring

### **SENSORY PROFILE**

**APPEARANCE:** Light yellow colour with warm light golden highlights

**BOUQUET:** Intense and persistent typical primary aromas

**PALATE:** Smooth taste with persistent structure confirming the perception of the unique bouquet

**ALCOHOL CONTENT:** 12.5% - 13.5% vol

**BOTTLE:** 750 ml - tapered Bordeaux bottle

**SERVING SUGGESTIONS:** Nice with the whole meal. Excellent with cheese selections and simple baked fish dishes.

[www.orlandicontucciponno.it](http://www.orlandicontucciponno.it)



AGRICOLE GUSSALLI BERETTA