



ORLANDI
CONTUCCI PONNO

LABYRINTHO CHARDONNAY COLLI APRUTINI I.G.T.

TYPOLOGY: Colli Aprutini I.G.T.

WINE VARIETY: White - average annual output 4,600 bottles

GRAPES: 100% Chardonnay

GENERAL DESCRIPTION: This wine was produced for the first time in 2003 to meet the growing demand for aged white wines requested by the international market. We first operate on the cultivation techniques designed to ensure quality, producing a completely healthy grape that could be brought to full ripeness: an essential condition for fermenting must in wood. The use of wood requires monitoring in order to maintain freshness and complex aromas, while preventing the new wood-peculiar vanilla trace, so that the wood enhances the wine's substance, structure and smoothness in its unmistakable way... Just like when you enter a labyrinth: easy to get in, hard to find your way out.

PRODUCTION AND GROWING: Vineyard "S. Petronilla" - Montepagano Hills (TE) - South-east exposure - Spring pruning and then thinning by hand

CORDON-TRAINED VINES: 5,000 vines/ha

VINEYARD YIELD: 70-80 q/ha

HARVEST PERIOD: Early September

VINIFICATION: Late harvest required for vinification in new wood - Long-time fermentation with frequent bâtonnage on fine yeast - Intermediate storage in stainless steel tanks for further ageing before bottling in the spring - The bottle lies one year in cellar before selling.

SENSORY PROFILE

APPEARANCE: Intense golden colour

BOUQUET: Floral aroma

PALATE: Harmonious and salty taste with fruity aftertaste

ALCOHOL CONTENT: 13% - 13.5% vol

BOTTLE: 750 ml - Bordeaux bottle

SERVING SUGGESTIONS: au gratin first courses, baked fish dishes. Serve at 16° in wide, tulip-shaped glasses

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AGRICOLE GUSSALLI BERETTA