



ORLANDI  
CONTUCCI PONNO

## LIBURNIO COLLI APRUTINI I.G.T.

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

**WINE VARIETY:** Red - average annual output 6,000/10,000 bottles

**GRAPES:** Cabernet Sauvignon 70%, Merlot 15%, Cabernet Franc 10%, Petit Verdot 5%

**GENERAL DESCRIPTION:** The name "Vigna dei Liburni" given to the vineyard of provenance of this wine is related to the ancient tribe "Liburni" living in this area cultivating vines, in the very old past. This vineyard has also been the first one to be planted on the French old way of doing thick growth of number of plants per hectare, without a real distinction between the different clones: the blend started from the soil. Since no crop restrictions were imposed at that time, we decided to plant a classic Bordeaux blend varieties. The result fulfilled all our expectations.

**PRODUCTION AND GROWING:** "Vigna dei Liburni" - Montepagano Hills (TE) - Southern exposure - Spring pruning and thinning by hand

**CORDON-TRAINED VINES:** 5,000 vines/ha

**VINEYARD YIELD:** 70-80 q/ha

**HARVEST PERIOD:** late September/early October

**VINIFICATION:** Grapes harvested by hand - Extended maceration on berry skins for 12/15 days - Smooth pressing after fermentation under controlled temperatures - Aged 18 months in barriques - After bottling lies for 12 months in the cellar before selling.

### **SENSORY PROFILE**

**APPEARANCE:** Ruby-red colour with garnet-red nuances

**BOUQUET:** Persistent and velvety bouquet

**PALATE:** Smooth, persistent taste on the palate with ending of ripe red fruits and green pepper

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

**BOTTLE:** 750 ml - Bordeaux bottle

**SERVING SUGGESTIONS:** Onion soup, blue cheeses, roasted red meats, big game meats, ripe cheeses. Decant the wine and serve it to room temperature.

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



AGRICOLE GUSSALLI BERETTA