



ORLANDI
CONTUCCI PONNO

PECORINO ABRUZZO PECORINO D.O.C.

TYPOLOGY: Abruzzo Pecorino D.O.C.

WINE VARIETY: White - average annual output 4,500 bottles

GRAPES: 100% Pecorino

GENERAL DESCRIPTION: Although there are references to this wine in texts dating back to the 19th century, its origin remains controversial, as it rarefied following the phylloxera epidemic and was later replaced by higher-yield and therefore more profitable wine varieties. This grape variety did well in the foothills, preferring a cool but mild climate, and was most common in the land around Ascoli. The local name "Pecuri" (sheep) is due to the fact that sheeps, on their way from the mountain meadows back to the villages, were kept on these grapes, whose vines were often wound around the trunks of the mulberry trees delimiting the fields. Our product currently comes from a vineyard near Chieti, as we await the imminent production from the new vineyards just planted.

PRODUCTION AND GROWING: Undulating vineyard cultivated on alluvial and rocky soil - Montepagano Hills (TE) - East-west-exposure

CORDON-TRAINED VINEYARDS: 5,000 plants/ha

VINEYARD YIELD: this grape variety has a standardized yield: 75 q/ha

HARVEST PERIOD: September

VINIFICATION: Harvested by hand in cycled intervals - Static racking off and then fermentation at controlled temperatures - Bottling in March after winter ageing in stainless steel tanks, listing on its yeats

SENSORY PROFILE

APPEARANCE: Full yellow cold with greeny straws

BOUQUET: Traces of fresh spices and rennet apples; palate-persistent

PALATE: Fresh taste with a good balance between acidity and structure

ALCOHOL CONTENT: 13% - 13.5% vol

BOTTLE: 750 ml - Bordeaux bottle

SERVING SUGGESTIONS: Fresh wine for the whole meal; recommended for blue cheeses and Canestrato cheese, au gratin dishes and white meat.

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AGRICOLE GUSSALLI BERETTA