



ORLANDI
CONTUCCI PONNO

RISERVA MONTEPULCIANO COLLINETERAMANE D.O.C.G.

TYPOLOGY: Colline Teramane D.O.C.G.

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

GRAPES: 100% Montepulciano d'Abruzzo

GENERAL DESCRIPTION: The special alluvial mixed soils as well as the particular microclimate, benefiting from the proximity of the Gran Sasso mountains and balmy sea breezes, create the ideal conditions to facilitate the full development of our vineyards. The peculiarities of the climate allows us to make a late harvest, specially assigned to our Riserva, the latest being bottled only if the relevant vintage meets the character, complexity and strength requirements set for this wine.

PRODUCTION AND GROWING: Montepagano Hills (TE) - Vineyard Pianetto - Southern exposure - Cordon-trained vineyard with selected clones of Montepulciano d'Abruzzo DOC vines - Spring pruning and thinning by hand

CORDON-TRAINED VINEYARD: 5,000 plants/ha

VINEYARD YIELD: Limited to 70 q/ha

HARVEST PERIOD: Middle/late October

VINIFICATION: Grape harvest by hand in cycled intervals with selection of the best grapes - Vinification under controlled fermentation based on vintage quality data - With the same criteria the lots are aged partly in new "barriques" and partly in "tonnaux" - The average time for wood-ageing is approx. 18 months; the wine is then aged for an additional year in the bottle - This wine is produced in limited quantities and only in the vintages which met the relevant requirements

SENSORY PROFILE

APPEARANCE: Deep garnet-red with purple highlights

BOUQUET: Persistent, impressive primary aromas

PALATE: Smooth and structured taste, aspiring to elegance rather than strength

ALCOHOL CONTENT: 13.5% - 14% vol

BOTTLE: 750 ml - heavy Burgundy bottle

SERVING SUGGESTIONS: Oven baked meat dishes, big game hunting stewed meats, fermented cheese. We recommend decanting the wine and bringing



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AGRICOLE GUSSALLI BERETTA