



ORLANDI  
CONTUCCI PONNO

## VERMIGLIO CERASUOLO D'ABRUZZO D.O.C.

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**TYPOLOGY:** Cerasuolo d'Abruzzo D.O.C.

**WINE VARIETY:** Rosé - average annual output 13,000 bottles

**GRAPES:** Montepulciano Cerasuolo d'Abruzzo D.O.C.

**GENERAL DESCRIPTION:** Cerasuolo, a fresh and young wine with fruity taste and bright, intense "rosé" color, comes from white-vinified Montepulciano's grapes. It's a year wine with an outstanding body and a great pleasantness, both freshness and nice color make this special wine enjoyable in the hot season served chilled, good in any occasion, starting from the aperitif.

**PRODUCTION AND GROWING:** Montepagano Hills Colli Aprutini (TE) - Southern exposure - Grapes grown in cordon-trained and curtain-trained vineyards, depending on the desired ripening process

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

**CURTAIN-TRAINED VINES:** 1,800 vines/ha

**VINEYARD YIELD:** 80-90 q/ha

**HARVEST PERIOD:** September/October

**VINIFICATION:** Grapes harvested by hand - Smooth pressing - Vinification of free-run must without berry skins and cold clarification

### SENSORY PROFILE

**APPEARANCE:** Vermilion red with pinkish highlights

**BOUQUET:** Fruity, intense aroma

**PALATE:** Salty and full taste, good full-bodied with very fruity ending

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

**BOTTLE:** 750 ml - Bordeaux bottle

**SERVING SUGGESTIONS:** All summer first courses as well as meat and fish carpaccios. Excellent with fish and seafood soups. Serve chilled at 11°.

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



AGRICOLE GUSSALLI BERETTA