



ORLANDI
CONTUCCI PONNO

COLLE FUNARO CABERNET COLLI APRUTINI I.G.T.

TYPOLOGY: Colli Aprutini I.G.T.

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

GRAPES: 80% Cabernet Sauvignon - 20% Cabernet Franc

GENERAL DESCRIPTION: Our winery was the first to introduce the Cabernet Franc and Cabernet Sauvignon varieties to Abruzzo. The origins of this grape variety have been lost over time... Cabernet Sauvignon was supposedly known at the time of Pliny the Elder, under the name of "Biturica", after the name of the ancient inhabitants of the Médoc region, who made this wine, very much appreciated in Rome. The provenance of the grape variety of this wine was the ancient "Balisca" from the Epirus. Over thirty years ago, the special climate conditions and the soil mixture, similar to the characteristic "Graves" of the Bordeaux region, motivated us to make a smooth and good smelling wine, suitable for ageing and providing a valid alternative to the dominant Montepulciano. As we were converting the vineyards, we divided the different grape varieties in order to obtain a more selected and precise harvest, in line with the actual practices.

PRODUCTION AND GROWING: Vineyard Colle Funaro (TE) at 250 m. a. s. l - Alluvial and calcareous soil mixture

CORDON-TRAINED VINES: 5,000 vines/ha

VINEYARD YIELD: 70-80 q/ha

HARVEST PERIOD: Late September/early October

VINIFICATION: Harvested by hand - Skin maceration and 12/15 days' fermentation at controlled temperatures - 8/12 months ripening in barriques and tonnaux of 1st or 2nd use - Racked in bottles for approx. 8 months

SENSORY PROFILE

APPEARANCE: Intense ruby-red colour with violet nuances

BOUQUET: Persistent, velvety bouquet

PALATE: Smooth, full and harmonic primary aromas with fresh spicy ending

ALCOHOL CONTENT: 12.5% - 13.5% vol.

BOTTLE: 750 ml - heavy Bordeaux bottle

SERVING SUGGESTIONS: Roasted red and white meats, venison and wild goat.

www.orlandicontucciponno.it



AGRICOLE GUSSALLI BERETTA