



ORLANDI
CONTUCCI PONNO

RUBIOLO MONTEPULCIANO D'ABRUZZO D.O.C.

TYPOLOGY: Montepulciano d'Abruzzo D.O.C.

WINE VARIETY: Red - average annual output 40,000 bottles

GRAPES: 100% Montepulciano d'Abruzzo

GENERAL DESCRIPTION: This wine comes from the old in-house vineyards, cultivated according to strict production standards. Our goal was to produce a table wine of good quality with superior organoleptic qualities, to satisfy the current market demand for a combination of taste, variety flavor and personality, easy to be caught by untrained palates: an easy to drink wine with character. The Montepulciano vineyards enjoy perfect southern exposure, with alluvial soil structure and good drainage, thanks to a gravelly substrate.

PRODUCTION AND GROWING: Montepagano Hills (TE) - Southern exposure - Spring pruning and thinning by hand

CORDON-TRAINED VINES: 5,000 vines/ha

CURTAIN-TRAINED VINES: 1,800 vines/ha

VINEYARD YIELD: 100 q/ha

HARVEST PERIOD: October

VINIFICATION: Harvested by hand - Controlled maceration on berry skins - Long must pressing - After the fermentation, the wine is aged partly in mid-sized barrels and partly in stainless steel tanks for 6/8 months before it is bottled

SENSORY PROFILE

APPEARANCE: Intense reddish purple colour

BOUQUET: Primary aromas and scent of ripe red fruit

PALATE: Good body and full taste with a balanced tannin smoothness

ALCOHOL CONTENT: 13% vol

BOTTLE: 750 ml, 1.500 ml

SERVING SUGGESTIONS: Pies of all kinds, roasted white and red meats, cheeses of medium ripeness.

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AGRICOLE GUSSALLI BERETTA