



ORLANDI  
CONTUCCI PONNO

## LA REGIA SPECULA MONTEPULCIANO COLLINE TERAMANE D.O.C.G.

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**WINE VARIETY:** Red - average annual output 36,000 bottles

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

**GENERAL DESCRIPTION:** The wine originates from a selection of various preexisting Montepulciano grape clones in some of our vineyards. Our goal was to create a wine with traditional character, featuring the qualities of the genuine ancient rootstocks. By adhering to the new DOCG standard for the "Colline Teramane" denomination, with its severe regulations, including strict limits on production and significantly longer vinification and ageing times, we have obtained a product of excellent quality with far more smoothness and delicacy than the basic Montepulciano DOC.

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

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

**VINEYARD YIELD:** 90 q/ha

**HARVEST PERIOD:** Early October

**VINIFICATION:** Grapes harvested by hand - Smooth pressing after 10/12 days maceration on the skins - Aged for 12 months after malolactic fermentation, partly in tonneaux, partly in 20 hl middle barrels - Settle for other six months in the bottle before to be in trade

### **SENSORY PROFILE**

**APPEARANCE:** Vermilion red with pinkish highlights

**BOUQUET:** Fragrant and versatile primary aromas

**PALATE:** Structured and persistent taste; traces of sour cherries and red fruits with a light tannin ending

**ALCOHOL CONTENT:** 13.5% vol

**BOTTLE:** 750 ml - Bordeaux bottle

**SERVING SUGGESTIONS:** Roasted red and white meat, rolled meats, wild fowl, moderately ripened cheeses.



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AGRICOLE GUSSALLI BERETTA