



UNITED CELLARS

ITALY



ORLANDI CONTUCCI PONNO

La Regia Specula

Vineyard

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

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.

Tasting Notes

Vermilion red with pinkish highlights. Fragrant and versatile primary aromas. Structured and persistent taste; traces of sour cherries and red fruits with a light tannin ending.

Appellation

Montepulciano d'Abruzzo
Colline Teramane D.O.C.G.

Location

Colline Teramane

Winery Size

31 HA

Winemaker

Marina Orlandi Contucci

Varieties

100% Montepulciano d'Abruzzo

Aging

12 months Barrel

Age of Vines

16 Years

Elevation

150/200 m

Soil

Alluvial Gravel

Max Yield

9.000 Kg/Ha

Alcohol Content

13.5 %

Production

36.000 Bottles

Farming

Sustainable