

ORTONA

The Cantina di Ortona Winemaking Cooperative was founded in a region known for its strong ties to the land and its long-standing winemaking traditions.

Established in 1960, our winemaking co-op is dedicated to the production of fine wines from local grape varieties.

Cantina di Ortona has been a member of the Abruzzo Wine Syndicate since 2004. The Syndicate is entrusted with the trademark protection and promotion of wines from the Abruzzo region with protected designation of origin.

WINERY

Full of local flavors and bottled with the greatest care and attention to detail, our wines tell a story of Italian passion and authenticity.

Located in central Italy and part of the Abruzzo region, the area around Ortona has long been known for its prized vineyards and its vinicultural and winemaking traditions which go back several centuries.

New production technologies, attention to detail and unique regional grape varieties contribute to the high quality of our wine, making it a competitive player on the ever-expanding global market.

SCHEDA GUSTAV MONTEPULCIANO

Harvest period: 10/20 October

Fermentation temperature: 25-28°C

Aging: 10 months sur liess 10 months (50% tonneau e 50% barrique)

Analytical information

Alcohol: 13,5%

Titrateable acidity: 5,5

pH: 3,55

RS (g/litre): 3,8

Organoleptic properties

Color: Deep ruby red

Aroma: Balsamic and spices aroma

Flavor: Leathery, with a fruity and toasty aftertaste

Serving suggestions

Serving temperature: 16°C

SCHEDA OLTRETUTTO MONTEPULCIANO

Organoleptic properties

Color: Ruby red

Olfatto: Red fruit with refined notes of vanilla and toasted oak

Flavor: The core of black cherry jam is spiced with hints of chocolate and vanilla

Food pairing: Red meat, game

Ph: 3,60

Ac tot.: 5 g/liter

Sugar: 5,5 g/liter

Analytical information

Alcohol: 14%

Serving suggestions

Serving temperature: 18°C

SCHEDA OLTRETUTTO PECORINO

Organoleptic properties

Color: Intense yellow

Olfatto: Hints of vanilla accompanied by fresh notes of aniseed

Flavor: Full and enveloping with retro olfactory notes of toasted almond

Food pairing: Fish roasts and mature cheeses

Ph: 3,20

Ac tot.: 6,5 g/liter

Sugar: 3,5 g/liter

Analytical information

Alcohol: 13,5%

Serving suggestions

Serving temperature: 14/15°C