

MURELLE

Terre di Chieti IGP - Pecorino

Vintage see website photo - liters 0,75 - MADE in ITALY



Soil and vine breeding

Grapes Pecorino grapes

Altitude 100 - 250 meters above sea level

Soil Type Clayey-loamy

Position and Exposure Hilly, with vineyards exposed to the West, South-West

Planting Density 1.600 vines/hectare

Yield per hectare 140 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, around the first week of September

Vinification:

The grapes are harvested by hand and softly pressed; followed by light pressing

Maceration of the Skins:

The must is left in contact with the lees for 7 days, at low temperature, to encourage the natural diffusion of the aromas of the skins

Pressing:

Soft pressing, in order to extract the right level of anthocyanins, responsible for the final color of the wine

Fermentation temperature:

15 - 16°C

Malolactic Fermentation:

No

Aging:

In tank, in the presence of natural yeasts

Chemical Characteristics

- Alcohol Content **13,00%** Vol.
- Dry Extract **< 20** g/l
- Total Acidity **6,00 - 7,00** g/l
- PH **3,25 - 3,35**
- Residual Sugars **4 -5** g/l
- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: straw yellow of medium intensity, with greenish nuances

Smell: aroma of fresh fruit, accompanied by spicy notes and nuances of aromatic herbs

Taste: intense, with good persistence and is fresh and tasty on the palate; aftertaste rich in spicy nuances

Service Mode

Temperature **8 - 10°C**

Ideal with appetizers and fish first courses, baked large-sized fish and medium-aged cheeses

Revisione (Rev, 1 - 05/06/2023)

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