

**MURELLE**  
Terre di Chieti IGP - Passerina  
Vintage see website photo - liters **0,75** - **MADE in ITALY**



### Soil and vine breeding

**Grapes** Passerina grapes

**Altitude** 100 - 250 meters above sea level

**Soil Type** Clayey-loamy

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

**Planting Density** 1.600 vines/hectare

**Yield per hectare** 140 q

**Training System** Pergola of Abruzzo

### Winemaking

#### Grape Harvest:

Manual harvest, around the third week of September

#### Pressing:

The must remains in contact with the skins for approximately 30 minutes, before soft pressing, which allows us to extract exclusively the free-run must

#### Fermentation temperature:

the fermentation is carried out at 12 - 13°C for approximately two weeks in steel containers

#### Malolactic Fermentation:

No

#### Aging:

On fine lees for two months

### Chemical Characteristics

- Alcohol Content **12,50%** Vol.
- Dry Extract < **20** g/l
- Total Acidity **5,50 - 6,50** g/l
- PH **3,25 - 3,35**
- Residual Sugars **4 -5** g/l
- Sulfur Dioxide **Contains sulphites**

### Organoleptic Characteristics

**Color:** straw yellow

**Smell:** characteristic spicy aroma, with evident floral notes, which opens onto fresh fruity nuances

**Taste:** on the palate it is lean and persistent, savory, with a pleasant minerality, which makes the sip particularly pleasant

### Service Mode

Temperature **8 - 10°C**

It goes well with shellfish and seafood, light fish first courses and guazzetti; It also goes very well with simple dishes such as spaghetti with tomato and basil

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