

## MURELLE

Passerina Terre di Chieti  
Indicazione Geografica Protetta



### Soil and vine breeding

**Vineyards location:** Miglianico

**Grapes:** Passerina 100%

**Altitude:** 250 metres o.s.l.

**Soil type:** clayey - loamy

**Layout and exposure:** hilly, West/North West-facing vineyards

**Vine age:** 8 - 10 years

**Implantation density:** 1.600 vine stocks / hectare

**Yield per hectare:** 14 tonnes

**Training system:** pergola of Abruzzo

### Vinification

**Grape harvest:** manual, around the third week of September

**Maceration and Pressing:** the must remains about 30 minutes in contact with the skins, which allows us to extract only the free-run must

**Fermentation temperature:** the fermentation is carried out at 12 - 13°C for about two weeks in steel containers

**Aging:** on fermentation yeasts for two months

### Chemical characteristics

**Alcohol content:** 12,50 % vol.

**Dry extract:** 21 gr./lt.

**Total acidity:** 6,00

**Ph:** 3,30

**Residual sugar:** 3 gr./lt.

### Organoleptic characteristics

**Colour:** straw yellow with greenish nuances

**Smell:** characteristic spicy scent, with evident floral notes, which opens on fresh fruity nuances

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

### Service mode

**Temperature:** 12°C

**Pairings:** it pairs well with shellfish and seafood, with light courses based on fish and stew; it also accompanies very well simple dishes such as spaghetti with tomato sauce and basil