

## MURELLE

White Wine - Pecorino Terre di Chieti  
Indicazione Geografica Protetta



### Soil and vine breeding

**Vineyards location:** Miglianico

**Grapes:** Abruzzo Pecorino 100%

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

**Soil type:** clayey - loamy

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

**Vine age:** 10 - 12 years

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

**Yield per hectare:** 14 tonnes

**Training system:** pergola of Abruzzo

### Vinification

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

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

**Fermentation temperature:** the fermentation is carried out at 15 - 16°C for about two weeks in steel containers

**Ageing:** in tank, in the presence of natural yeasts

### Chemical characteristics

**Alcohol content:** 13,00 % vol.

**Dry extract:** 22 gr./lt.

**Total acidity:** 6,50

**Ph:** 3,30

**Residual sugar:** 4 gr./lt.

### Organoleptic characteristics

**Colour:** medium intensity straw yellow with greenish nuances

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

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

### Service mode

**Temperature:** 12°C

**Pairings:** ideal combination with appetizers and fish-based first courses, baked large fishes and medium-aged cheeses