

## PIETRA MAJELLA

Abruzzo Pecorino  
Denominazione di Origine 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-facing vineyards

**Vine age:** 8 years

**Implantation density:** 4.000 vine stocks / hectare

**Yield per hectare:** 12 tonnes

**Training system:** guyot

### Vinification

**Grape harvest:** exclusively manual, around mid-September

**Vinification:** the grapes are harvested by hand, softly crushed and immediately protected from oxidation, thanks to the addition of carbon dioxide, the gas naturally released from alcoholic fermentation.

**Maceration and Pressing:** the must remains about 30 minutes in contact with the skins, before carrying out a slow, soft pressing in order to extract part of the tannins that contribute to the body of the wine.

**Must cleaning:** the must is clarified by natural cold decantation, at 10°C for 24 hours

**Fermentation temperature:** 14 - 16°C

**Aging:** a small portion is aged in barriques for 3 months

### Chemical characteristics

**Alcohol content:** 13,50 % vol.

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

**Total acidity:** 5,50

**Ph:** 3,40

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

### Organoleptic characteristics

**Colour:** deep, straw yellow with light golden hues

**Smell:** bouquet of ripe, warm and complex fruit, enriched by very characteristic spicy nuances

**Taste:** full-bodied, with a good acidic backbone, sapid and enveloping. Warm and balanced finishant finish

### Service mode

**Temperature:** 10 - 12°C

**Pairings:** it can be paired to baked large fishes, poached fish or Abruzzo-style fish soup