

## PIETRA MAJELLA

Abruzzo DOP 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, North West

**Planting Density** 1.600 vines/hectare

**Yield per hectare** 120 q

**Training System** Pergola of Abruzzo

### Winemaking

**Grape Harvest:**

Manual harvest, at the beginning of September

**Vinification:**

The grapes are harvested by hand and softly pressed, taking care to prevent premature oxidation; followed by light pressing

**Maceration:**

The must is left in contact with the lees for 10 days, at a low temperature, to encourage the natural diffusion of the aromas contained in the peel fragments

**Must cleaning:**

The must is clarified by natural cold decantation, at 10°C for 48 hours

**Fermentation temperature:**

14 - 16°C

**Malolactic Fermentation:**

No

**Aging:**

Aging on fine lees for 3 - 4 months

### Chemical Characteristics

- Alcohol Content **13,50%** Vol.

- Dry Extract **30 - 35** g/l

- Total Acidity **5,00 - 5,50** g/l

- PH **3,50 - 3,60**

- Residual Sugars **4 - 5** g/l

- Sulfur Dioxide **Contains sulphites**

### Organoleptic Characteristics

**Color:** intense straw yellow, with slight greenish nuances

**Smell:** fresh, intense and complex aroma, enriched by nuances of exotic fruit and light spicy notes

**Taste:** intense body, with a good acidity, it is savory and enveloping; fresh and fruity aftertaste

### Service Mode

Temperature **8 - 10°C**

Can be paired with large-sized baked fish, or with fish in acqua pazza or with scampi in Brandy

Revisione (Rev, 2 - 23/07/2025)

Contains sulphites - Produced in Italy, bottled by Cantina Miglianico s.c.a.

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