

HB Wine Merchants presents wines from: **Pietrame**



ITALY

Pinot Grigio

TERRE D'ABRUZZO IGP (new appellation 2024)



Brand Highlights

- The 2024 vintage sees an appellation change from “Terre di Chieti” to “Terre d’Abruzzo” IGP. This change is part of a comprehensive revision of the local DOC and DOCG structure. Terre d’Abruzzo is a new IGP and will replace “Terre di Chieti” for 2024 vintage and future vintages. Better quality, better designation, better value!
- 100% Pinot Grigio grapes; this wine represents the summer season of the Pietrame wine range: fresh, elegant, mouthwatering
- Pietrame wines are inspired by the magical stone buildings that dot the landscape found between the Adriatic Sea and the High Mountains Apennines in the region of Abruzzo

The Estate

The region of Abruzzo is flanked by the coastal Adriatic Sea to the east and a high mountainous area to the west, including the Apennines. The sweeping landscape includes typical traditional inland old stone buildings, which inspired the brand name “Pietrame” as the Italian word for stone is “Pietra.” Wines from Pietrame are characterized by their strong character and decisive style typical for mountainous climates and soils. The four unoaked wines represent the four seasons: soft and fruity Montepulciano (spring), fresh and elegant Pinot Grigio (summer), intense and well-balanced Chardonnay (autumn), and special limited edition Pietrame Montepulciano aged for 12 months (winter). In Abruzzo, the first evidence of wine production dates back to pre-Roman times, with the pottery of the funerary objects that came to light in the monumental necropolises around L’Aquila. Our vineyards extend over an area of 2,500 hectares, from the hills of the coast to the slopes of the mountains, in a typically Mediterranean, temperate climate, with considerable temperature ranges which determine optimal conditions for the accumulation of aromatic substances in the bunches, giving rise with high quality grapes. Our production is concentrated exclusively on the typical and native vines of the area, traditionally cultivated with pergolas, with a vocation for experimentation in the field and in the cellar.

Wine Making

Grapes are harvested in late August and vinification includes cryomaceration of the pressed grapes at 5-8°C with soft pressing and fermentation at controlled temperatures. The wine is refined in stainless steel tanks for three months.

Tasting Notes

Pale yellow in color, this is a fresh and fruity Pinot Grigio, with gorgeous notes of exotic fruits on the nose followed by an elegant floral perfume at the end. A classic Pinot Grigio that is full-bodied and well structured with good persistence and balance.

Press

- ♦ 2022 Vintage **88 Points**—Wine Enthusiast [BEST BUY]
- ♦ 2022 Vintage **88 Points**—James Suckling
- ♦ 2022 Vintage **87 points**—Vinous

Product Specifications

- Pack: 750mL/12 [Screw-Cap]
- UPC: 8 75734 00331 9
- SCC: 1 08 75734 00331 6
- Case (in.): 12.3” x 9.5” x 12”