

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



ITALY

Pecorino Edizione Limitata



Brand Highlights

- 100% Pecorino grapes
- 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
- Pecorino thrives well in this coastal zone and has crisp acidity, mineral backbone and aromatic intensity.

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. We now import the Pecorino from this estate and region and it is a true Italian Classic!

Wine Making

Pecorino grapes are harvested in early September as they just achieve phenolic and sugar ripeness. Vinification includes destemming of the grapes, soft pressing and fermentation at controlled low temperatures. The wine is refined in stainless steel tanks for three-four months with some fine lees contact.

Tasting Notes

Light golden with a green tinge of color, the palate is expressive with hints of green apple, lemon zest, sage, and white flowers balanced by a subtle saline edge reflecting the maritime influence of the Adriatic. It is fresh and lively with a bit of tension.

Press

- ◆ 2024 Vintage **94 Points**—Luca Maroni

Product Specifications

- Available in 750mL-12 [Natural Cork]
- UPC: 8 75734 00335 7
- SCC: 1 08 75734 00335 4
- Case (in.): 13" x 9.8" x 12.2"