

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



ITALY

Chardonnay Passerina Edizione Limitata



Brand Highlights

- 50% Chardonnay + 50% Passerina 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
- Chardonnay Passerina represents the autumn season of the Pietrame wine range: intense, well-balanced and refreshing

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

Chardonnay grapes are harvested in mid August awhile Passerina grapes are harvested in mid September. Vinification includes destemming of the grapes, soft pressing and fermentation at controlled temperatures. The wine is refined in stainless steel tanks for three-four months.

Tasting Notes

Golden yellow color with light green flecks, the palate is expressive with hints of white fruits, citrus, flowers and a touch of minerality. This beautiful Chardonnay blend is medium-bodied, fresh, energetic with a lively and refreshing palate.

Press

- ♦ 2023 Vintage **90 Points**—Wine Enthusiast [BEST BUY]
- ♦ 2021 Vintage **96 Points**—Luca Maroni
- ♦ 2021 Vintage **90 Points**—Wine Enthusiast [BEST BUY]
- ♦ 2021 Vintage **90 Points**—James Suckling

Product Specifications

- Pack: 750mL/12 [Natural Cork]
- UPC: 8 75734 00333 3
- SCC: 1 08 75734 00333 0
- Case: 13" x 9.8" x 12.2"