

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



ITALY

Pietrame Primitivo Terre d'Abruzzo



IGP

Brand Highlights

- 100% Primitivo (Zinfandel) 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
- Primitivo represents the fall/winter season of the Pietrame wine range: full-bodied with velvety tannins and spice on the finish

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. We have now added the Primitivo (Zinfandel) to the range which comes from the southern edge of the Abruzzo hills.

Wine Making

Grapes are late harvested typically in the first two weeks of September to enjoy maximum exposure and temperate, dry climatic conditions. Vinification includes maceration of the skins at controlled temperature, full malolactic fermentation. The wine is refined in stainless steel tanks for four months

Tasting Notes

This wine has a gorgeous deep red color with bright hue. On the fragrance it is complex, earth, roasted almonds, dried fruits, black cherries and spices. On the palate, the wine is full-bodied with velvety tannins, good persistence and a spicy finish.

Press

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

Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 8 75734 00336 4
- SCC: 1 08 75734 00336 1
- Case: 13" x 9.8" x 12.2"