

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



ITALY

SenzaTempo Montepulciano d'Abruzzo Riserva

DOP



Brand Highlights

- 100% Montepulciano d'Abruzzo 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
- SenzaTempo is the jewel in the Pietrame wine range: aged in oak for a minimum of 12 months, it is full-bodied and velvety, and a perfect representation of the excellent quality of wines made in 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). The SenzaTempo is the 'pièce de resistance' of the Pietrame line, enjoying oak aging of 12 months. 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 late harvested typically in October to enjoy maximum exposure and temperate and dry climatic conditions. Fermentation with maceration of the skins in controlled-temperature stainless steel tanks, aged in oak barrels for at least 12 months.

Tasting Notes

This wine has an intense ruby red color with a bouquet of ripe red fruit, hints of vanilla, cocoa and spice. The palate is full-bodied and velvety with excellent structure and a long, satisfying finish.

Press

- ◆ 2019 Vintage **90 Points**—Vinous
- ◆ 2019 Vintage **88 Points**—Wine Enthusiast
- ◆ 2019 Vintage **GOLD**—Berliner Wine Trophy

Product Specifications

- Available in 12/750mL w/cork
- UPC: 8 75734 00334 0
- SCC: 1 08 75734 00334 7
- Case (in.):