

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



ITALY

Montepulciano d'Abruzzo

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
- Montepulciano d' Abruzzo represents the spring season of the Pietrame wine range: soft, fruity and long-awaited

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 late harvested typically in October to enjoy maximum exposure and temperate and dry climatic conditions. Vinification includes maceration of the skins at controlled temperature and the wine is refined in stainless steel tanks for four months.

Tasting Notes

This wine has a gorgeous ruby red color with violet flecks. On the palate, wild cherry and violet erupt into a spicy bouquet. On the palate, the wine is full-bodied and well structured with soft and well balanced tannins.

Press

- ♦ 2021 Vintage **93 Points**—Luca Maroni
- ♦ 2021 Vintage **88 Points**—Wine Enthusiast [BEST BUY]

Product Specifications

- Available in 12/750mL w/cork
- UPC: 8 75734 00330 2
- SCC: 1 08 75734 00330 9
- Case (in.):