



murella®

Classification: Terre del Volturno IGT
Grape varietal: Pallagrello Nero 100%
Production area: Pontelatone (Caserta/Italy)
Vineyard Location: Morrone della Monica, Foglio 5
Particella 171, 172, 173, 174, 344, 345
Vineyard area: 1,46 ha
Altitude: 280 m a.s.l.
Soil type: volcanic with a fairly good presence of minerals
Training system: Guyot
Planting density: 5.200
Yield per hectare: 6 tons
Result per hectare: 60 %
Harvest period: first decade in october
Vinification: in stainless steel with cold maceration on the leece
Malolactic fermentation: in stainless steel
Fining: in french oak barrique for 12 months, and in bottle for 6 months.

ANALYTICAL FACTS

Alcohol: 13 %
Acidity: 6 g/l
PH: 3,6
Extract: 29 g/l

Sparkling light red, boasting mineral flavors on the long and firm finish. A pleasant earthiness enhances the core of cherry and blackberry fruit in this linear red.

(Gambero Rosso)