



## murella®

*Classification:* Terre del Volturno IGT

*Grape varietal:* Pallagrello Nero 100%

*Production area:* Pontelatone (CE)

*Vineyard Location:* Casalicchio, Map 5, Parcel 174, 201

*Vineyard area:* 1,46 Ha

*Altitude:* 900 feet s.l.

*Soil type:* limestone

*Training system:* Guyot

*Planting density:* 5.200

*Yield per hectare:* 6 tons

*Result per hectare:* 60 %

*Harvest period:* first decade in October

*Vinification:* in large format Italian casks with maceration on the skins for 10 days

*Malolactic fermentation:* in smaller format Italian botti (24 hl)

*Aging:* in smaller format Italian botti for 12 months

*Fining:* in bottle for 12 months

### ANALYTICAL FACTS

*Alcool:* 13 %

*Acidity:* 6 g/l

*PH:* 3.4

*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)