



Murella

Technical sheet

Appellation: **IGT Terre del Volturno**

Grape varietal: **Pallagrello Nero**

Production area: **Monti Trebulani - Alta Campania**

Vineyard location: **Casalicchio in Pontelatone**

Planting: **2005**

Altitude: **340 m a.s.l.**

Exposure: **East West**

Soil type: **Calcareous**

Vineyard area: **2 ha**

Training system: **Guyot**

Planting density: **5,200 plants per ha**

Yield per hectare: **5 tons**

Yield after vinification: **50%**

Harvest period: **October**

Vinification: **In 80 hl Italian casks with skin contact
maceration for 10 days with numerous pumping overs**

Malolactic fermentation: **In 25 hl Italian format casks**

Aging: **In 25 hl Italian format casks for 25 months**

Refining: **In bottle for 12 months**

Bottles produced: **3,000 bottles of 0,75 L + 100 Magnums**

ANALYTICAL FACTS

Alcohol: **13%**

Acidity: **5.50 g/l**

PH: **3.40**

Extract: **27 g/l**

Awards

2018

WinesCritic - 92/100
Robert Parker - 89/100
Decanter - 81/100
James Suckling - 91/100
Vinous - 93/100

2014

Decanter - Commended - 85/100

2013

Decanter - Commended - 84/100