

WHERE
ITALY

WHAT
RED

WHEN
WEEKENDER

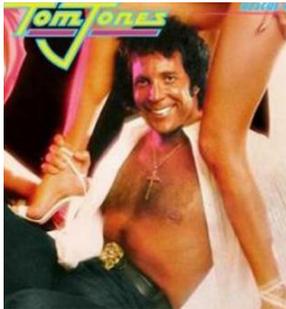


ANTICA TENUTA PIETRAMORE MONTEPULCIANO D'ABRUZZO

Rich ruby reprobate reeling riotously.



ANTICA TENUTA
PIETRAMORE



CONCEPTUAL DOPPELGANGER

With vines planted in the 70s there is really only one thing I think of when I consider a wine that favors a chest with hair on it: swinging master of croon, Tom Jones. I know he's not Italian, but he certainly copied the disco barons of Roma in style and swagger - no Scotsman could have concocted this look without outside influence. I'm inspired to undo some buttons, drape some heavy metal around my neck and strut into the club, greeting every woman with, "Abruzzo babe!"

WINEMAKER Maria Pia Leone
& Massimiliano Bartolomei

REGION Abruzzo

GRAPE VARIETY Montepulciano

SOIL Calcareous clay,
with higher chalk content,
medium textured

AGE OF VINES Planted mid
1970's

PRODUCTION 70,000 bottles

VITI VINI Certified organic and biodynamic. Harvest is by hand, yields are kept low at around 4 tons/hectare. Pressing into the tub. Maceration for 7-15 days. Fermentation occurs naturally in stainless steel at around 24-26 degrees Celsius. Bleeding off 15-20% to increase concentration. Matured in stainless for 6 months. 2 months in bottle prior to release.

PRODUCER Pietramore is a relatively new project that demonstrates Abruzzo's potential for quality wine with a high level of expressiveness. The name reflects Maria's love and respect for the soil. Maria Pia Leone commenced with her partner Massimiliano in 2011,

first renting the vineyards and in 2014 purchasing the entire 70 hectare estate, and certifying organically and biodynamically in that same year. Maria connected with Massimiliano because of his knowledge and experience farming organically in the area. The vineyards are nestled in a gorgeous area between the Maiella mountains and the Adriatic sea. The result is a unique microclimate very diverse soil. Maria works with indigenous varieties but adds personality to the wines through her creative side. Fermenting Pinot Grigio on the skins and producing a sparkling Trebbiano are examples.

communal brands



CLASSIC WINE FOR MODERN PEOPLE