

**WHERE**  
ITALY

**WHAT**  
WHITE

**WHEN**  
SUNSHINE  
PRESENT OR  
NEEDED



## ANTICA TENUTA PIETRAMORE PECORINO D'ABRUZZO SUPERIORE

Organic treat for adults seeking happiness.



ANTICA TENUTA  
PIETRAMORE



### CONCEPTUAL DOPPELGÄNGER

Good deeds are often rewarded these days with expertly carved fruit arranged as a bouquet and brought to your door. Lucky you. Welcome to bland fruit and fruit flies invading your home. It's like a Trojan horse that you tip for. Crazy. End this nonsense and get the real thing. Amalgamating nature's magic into an easy deliverable, receivable and consumable package has been the expert purview of winemakers for thousands of years. No need to re-invent this deal, just buy the real thing or send a bottle to a friend. I guess I'd have to admit here that wine is the CD of the edible arrangement, but you get the idea - and pecorino has the fruit notes that make these things distant cousins - from different sides of the tracks - pick the good side, please.

**WINEMAKER** Maria Pia Leone  
& Massimiliano Bartolomei

**REGION** Abruzzo

**GRAPE VARIETY** Pecorino

**SOIL** Calcareous clay,  
with higher chalk content,  
medium textured

**AGE OF VINES** Planted mid  
1970's

**PRODUCTION** 20,000 bottles

**VITI VINI** Certified organic and biodynamic. Harvest is by hand, yields are kept low at around 4 tons/hectare. Pressed and maceration on skins 8-12 hours. Fermentation of free run juice in stainless steel at 16-17 degrees Celsius and left on lees. 3 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