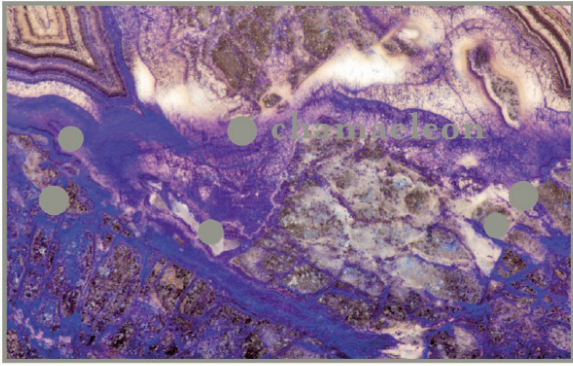


# ANTICA TENUTA PIETRAMORE

## MÉTHODE ANCESTRALE TREBBIANO

### PET-NAT



pietramore

MÉTHODE ANCESTRALE  
TREBBIANO

#### VITI/VINI

Certified organic and biodynamic farming. Harvest is completely by hand, in early September. The grapes are destemmed and cold macerated for 8.5 hours. This is followed by a soft, gentle pressing and then a small selection of the must is separated from the juice and held in temperature control at 0°C. Fermented at 18°C with only indigenous yeast. After blending the bottles are filled and the wine is allowed to finish fermenting in the bottle with no additions creating the pettillance naturally... get it? Pet-Nat! There is no sulfur added at any point in the process.

#### 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. Producing this brand new petnat for us has brought her creativity to a new plateau.

**PRODUCER** Antica Tenuta Pietramore

**WINEMAKER** Maria Pia Leone and  
Massimiliano Bartolomei

**COUNTRY/REGION** Abruzzo

**GRAPE VARIETY** 100% Trebbiano d'Abruzzo

**SOIL** Sand & clay, medium textured  
with a lot of silt

**AGE OF VINES** 30 years

**PRODUCTION** 500 cases

**communal brands**



CLASSIC WINE FOR MODERN PEOPLE