



# Morrone®

## TECHNICAL SHEET



Appellation:	Terre del Volturno IGT
Grape varietal:	Pallagrello Bianco 100%
Production area:	Monti Trebulani
Vineyard location:	Casalicchio
Age of the vineyard:	17 years
Wine name:	Morrone
Altitude:	1150 feet a.s.l.
Exposure:	East-west
Soil type:	Limestone
Vineyard area:	2,13 HA
Training system:	Guyot
Planting density:	5200 Plants
Production:	3,5 tons
Yield per hectare:	50%
Harvest period:	Beginning September
Vinification:	2/3 fermented in stainless steel at 13/14° Celsius for 1 month; 1/3 fermented and macerated with the lees in neutral oak for 9 months
Elevage:	In bottle for 12 months
Bottles produced:	6000 bt 0,75 + 200 Magnum

### ANALYTICAL FACTS

Alcohol:	13 %
PH:	3,10
Acidity:	6 g/l
Extract:	24 g/l