



Tenute
MURÒLA

Tenuta Murola, "Cama" Rosso Piceno

Italy, The Marche



PRODUCER

Tenuta Murola is located right in the centre of Le Marche, in between the Sibylline Mountains and the Adriatic Sea, in the land of the Picentes, bordering on two national treasures: a Natural Reserve and an archaeological site. The name MURÒLA comes from the springs that provided water for the animals, which made the lands that had such springs more precious than others. The Cabrei (historical maps) of the early 18th century already recorded their existence.

VINEYARDS

Miracolo and Grazia - rich clay and loam, 240-250masl.

VINTAGE

2019

VINIFICATION

Fermentation with elected yeasts and maceration on skins for 10 days, pumping over twice a day. Raking after fermentation and static decantation before transferring to wooden barrels. Malolactic fermentation completed within a year of harvest.

Grape Varieties:	Sangiovese, Montepulciano
Winemaker:	TBC
Closure:	Cork
ABV:	14%
Acidity:	TBC
Residual Sugar:	TBC
Case Size:	6 x 75cl
Certification:	Sustainable, Vegan

TASTING NOTES

Ripe cherry and black pepper with soft, juicy tannins and good freshness. The finish is lively and spicy, with a touch of vanilla.