



Fabulas

Once upon a time...
Maja, the most beautiful of the Pleiades sisters, came from Phrygia to save the Giant, her son, who was seriously injured in battle and pursued by enemies. She was looking for the miraculous grass that was growing on the slopes of the white mountain, but the ice dried every single stem and flower.

The legend tells that the goddess Maja, the eldest of the seven Pleiades, escaped from Phrygia to rescue her son Hermes, injured during a battle. After a long journey she reached the port of Ortona and then she continued the journey towards mountain Majella looking for the miraculous witch grass. However, the mountain was covered with snow and every search attempt was useless. The young Hermes died and Maja buried him on the Gran Sasso mountain, where even today anyone observing from the east side can recognize the “sleeping giant” in the profile of the mountain. She wandered for days, exhausted from weeping and pain, until spring flooded the rocks with light. The thaumaturgical herb flourished again and Maja, full of anger, pulled out every blade of grass and threw herself from the highest peak of the mountain that was named Majella after her. Maja is still crying and the shepherds, still hear her laments in the days of wind and storm when the woods and the valleys reproduce the sad voice of a mother in tears.

FABULAS
7 VINI DA 7 NOVELLE

APPELLATION	MALVASIA Terre di Chieti IGP	TYPE	WHITE WINE	
GRAPES	Malvasia minimum 85%			
PRODUCTION AREA	Municipality of Pretoro 602 m a.s.l. The vineyards are located in the agricultural landscape of the Majella Park where the millennial presence of men has preserved of an agricultural biodiversity elsewhere disappeared.			
GRAPE ORIGINS	The origin of the name is to be attributed to a wine that was originally produced in Malta. It was a valuable product traded by Venice merchants. The several grape varieties named Malvasia often only have in common the name, deriving from the Greek city of the Peloponnese Monembasia which means “port with a single entrance”, a city that, by assonance with the Greek city name, was renamed by the Venetians “Malvasia”.			
IN THE VINEYARD	Fabulas vineyard is an element of great agronomic and naturalistic value. The sheeps provide the natural and smart control of native spontaneous flora and the natural fertilization bringing the animal spirit in the vineyard. Machining is minimized. From the location of the vineyards on one side of the mountain it is easy to understand that from a phytosanitary point of view the plants require little intervention and they are related only to the use of copper and sulfur.			
	SOIL	The soils are of medium mixture tending to calcareous and have retained their natural fertility thanks to the poor exploitation of the soil by man.		
	HARVESTING	Handpicked in wooden boxes and in willow and cane baskets.		
IN THE CELLAR	The cellar is equipped with crushing-destemming machines and manual presses. The grapes ferment in large wooden barrels and are aged in amphorae and barrique for several months without undergoing any sulfitation, and subjected to modifications linked to the micro-oxidations due to particular containers of clay and wood. They then age in the bottle, where a small quantity of sulphites is added.			
TASTING NOTES	SIGHT	Straw yellow colour.		
	NOSE	Bouquet with hints of grapes, tropical fruit and flowers.		
	MOUTH	Fresh, soft, intense, savoury and full-bodied.		
THE SERVICE	FOOD PAIRINGS	Excellent with seafood, medium-aged cheeses, structured first courses and white meats.		
	TEMPERATURE	9-11°C		
CERTIFICATIONS	 Biodynamic Wine	 Biodiversity Friend	Vegetarian product	 Organic Wine