



Foeminae

Once upon a time... a realism painter from Abruzzo was enchanted by the sensuality of a woman escaping from the eager looks of indiscreet shepherds. Her face, half-covered by a grape colour shawl, was enlightened by particular moon shaped earrings.

Made of gold foil, halfmoon shaped with small rattles recalling the act of shaking laundry during washing, the “sciacquajje” passed from one generation to another, from a mother-in-law to a daughter-in-law during wedding occasions. These showy earrings used to be common in the second half of the nineteenth century in the province of Chieti and they represent probably the creative work of the goldsmith master Francesco Bartoletti (1855-1933).

The halfmoon shape refers to the changes of the moon and gave the jewel the ability to influence, in the collective imagination, human actions, health and fertility. Infact they were daily worn also by peasant women to ward off spells. The most elaborated ones were purchased by artists like Cascella and Michetti to adorn models for their paintings. They were convinced supporters of the renewal of painting in favour of the “truth”, they preferred women of ancient and rural Abruzzo to the holy themes, as it is in the case of the famous painting “La figlia di Iorio” taken from the homonymous tragedy of Gabriele D’Annunzio.

APPELLATION	PINOT GRIGIO Terre di Chieti IGP		TYPE	COPPER WINE
GRAPES	Pinot Grigio 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	Pinot Grigio can boast an important parent: it is in fact a bud mutation of Pinot Noir. Its origins can be traced back in Germany and France. Its characteristic grey color, tending to pink, originates copper colored wines. In Italy it seems to have been imported by General Sambuy of Burgundy in its vineyards in the province of Como, and then spread slowly in the three Venezie and Lombardy regions. Only in the last decades reached other Italian wine regions.			
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	Copper color.		
	NOSE	Intense, floral and fruity bouquet from yellow pulp.		
	MOUTH	Fresh, intense and savoury.		
THE SERVICE	FOOD PAIRINGS	Excellent with cod, white meats and delicate first courses.		
	TEMPERATURE	9-11°C		
CERTIFICATIONS	Biodynamic Wine	Biodiversity Friend	Vegetarian product	
			Organic Wine	