

MARZIENO

Ravenna Rosso IGP



2016 VINTAGE

GRAPE VARIETY:

70% Merlot, Cabernet sauvignon and Syrah, 30% Sangiovese

VINEYARD:

Name: Montignano grande, north, south and piccolo; Calanco vecchio and nuovo; Ginestre

Exposure: south (Montignano grande), north (Montignano nord), north-east (Montignano piccolo), south Montignano sud, south-west (Calanco vecchio and nuovo) and east/south east Ginestre

Soil: clay and limestone

TRAINING SYSTEM:

bush

No PLANTS PER HECTARE:

8.800 (Montignano grande, nord and piccolo, Ginestre) and 11.000 (Calanco)

YEAR OF PLANTATION: 1992, (Calanco vecchio) 1997 (Calanco nuovo and Ginestre), 1999 e 2000 (Montignano grande, nord and piccolo)

DATE OF HARVEST:

September 3rd (merlot and syrah), 15th (cabernet sauvignon) and 25th (sangiovese)

FERMENTATION:

70% in medium sized stainless steel tanks for three weeks and 30% in French tonneaux for 18 days with manual punching down

AGING:

15 months part in tonneaux and part in French, American and Hungarian barrels, and after the bottling the wine rests for eight months before its release

ANALYTICAL DATA:

alcohol (% volume):	14,60
residual sugar (g/l):	<1
total acidity (g/l):	4,79
volatile acidity (g/l):	0,65
pH:	3,63
malic acid (g/l):	0,11
net dry extract (g/l):	28,50

No OF BOTTLES:

#6.615 full bottles, #477 magnum and # 35 double magnum

AWARDS:

Guida Oro - Veronelli Editore (Daniel Thomases - Gigi Brozzoni)
*Marzieno 2000 - 90/100, Marzieno 2001 - 90/100, Marzieno 2003 - 90/100, Marzieno 2004 - 93/100, Marzieno 2006, 2007, 2008 and 2009 super *** 93/100*
Tre Bicchieri - Vini d'Italia - Gambero Rosso / Slow Food
Marzieno 1995, 1997, 1998, 1999, 2000, 2001, 2003, 2004 and 2008
The Wine Advocate - Robert M. Parker Jr
Marzieno 1990 - 91/100, Marzieno 2001 - 90/100
Jancis Robinson - Financial Times - Ten stunning "Tre bicchieri" reds
Marzieno 2000
Walter Speller - www.jancisrobinson.com
Marzieno 1990 - 16,5/20, Marzieno 1995 and 2005 - 17/20, Marzieno 2001 -