

## MARZIENO

Ravenna Rosso IGP



## 2018 VINTAGE

### GRAPE VARIETY:

40% Sangiovese, 52% Merlot and 8% Syrah

### VINEYARD:

**Name:** Anfiteatro, Capanno, Querce Francesca, Montignano grande and nord

**Exposure:** west (Anfiteatro), sud-east (Montignano grande), north (Montignano nord),

**Soil:** clay, limestone and chalky

### TRAINING SYSTEM:

bush

### No PLANTS PER HECTARE:

8.800 (Querce Francesca, Montignano grande and nord), 7.400 (Anfiteatro) and (8.200) Capanno

**YEAR OF PLANTATION:** 1994 (Capanno), 1997 (Querce Francesca), 1999 (Anfiteatro) and 2000 (Montignano grande and nord)

### DATE OF HARVEST:

September 3rd and 4th (merlot e syrah) and October 1st and 2nd (sangiovese)

### FERMENTATION:

70% in medium sized stainless steel tanks for two weeks and 30% in French tonneaux 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):	14,50
residual sugar (g/l):	<1
total acidity (g/l):	4,86
volatile acidity (g/l):	0,58
pH:	3,64
malic acid (g/l):	<0,1

### No OF BOTTLES:

#5.861 full bottles, #381 magnums

## 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](http://www.jancisrobinson.com)