

PIETRAMORA

Sangiovese di Romagna
Superiore Riserva DOC



2007 VINTAGE

GRAPE VARIETY:

Sangiovese 97%, ancellotta 3%

VINEYARD:

Name: Ginestre, Querce Francesca, Capanno, Pozzo and Montignano sud

Exposure: south-east, south-west and north-east

Soil: clay, limestone, chalky and sandy

TRAINING SYSTEM:

bush

No PLANTS PER HECTARE:

10.000 (Pozzo), 8.400 (Ginestre, Capanno, Montignano sud and Querce Francesca)

YEAR OF PLANTATION:

1989 (Pozzo), 1994 (Capanno), 1997 (Ginestre and Querce Francesca) and 1999 (Montignano sud)

DATE OF HARVEST:

August 29th (ancellotta), October 3rd to 22nd (sangiovese)

FERMENTATION:

50% in medium sized stainless steel tanks with maceration of 18 days and 50% in french tonneaux with maceration of 15 days

AGING:

one year in 225 lt french oak barrels (30% new) and 12 months in bottle

ANALYTICAL DATA:

alcohol (% volume):	14,90
residual sugar (g/l):	2,8
total acidity (g/l):	5,20
volatile acidity (g/l):	0,67
pH:	3,51
malic acid (g/l):	<0,10
residual dry extract (g/l):	30

No OF BOTTLES:

600 half bottles - 13.700 full bottles - 400 magnums and 40 double magnums

AWARDS:

The Wine Advocate - Robert M. Parker Jr

Pietramora 1998 - 90/100; Pietramora 2001 - 92/100;

Vini d'Italia - L'Espresso

Pietramora 2001 - 18/20; Pietramora 2003 - 18/20; Pietramora 2004 and 2007 - 17/20;

Tre Bicchieri - Vini d'Italia - Gambero Rosso / Slow Food

Pietramora 2003, Pietramora 2004 and Pietramora 2006

Guida Oro - Veronelli Editore (Daniel Thomases)

Pietramora 2001 and 2007 - 92/100; Pietramora 2003 - 91/100; Pietramora 2004 - 93/100

Walter Speller - www.jancisrobinson.com (october 2010)

Pietramora 1988 - 16/20, Pietramora 1995 - 16,5/20, Pietramora 2001, 2006 and 2007 - 17,5/20

