

PIETRAMORA
Romagna Sangiovese
Riserva Marzeno DOC



2011 VINTAGE

GRAPE VARIETY:

Sangiovese 98%, ancellotta 2%

VINEYARD:

Name: Ginestre, Anfiteatro, Querce Francesca, Capanno, Pozzo e Boschetto

Exposure: south-east, west and north-east

Soil: clay, limestone and chalky

TRAINING SYSTEM:

bush

No PLANTS PER HECTARE:

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

YEAR OF PLANTATION:

1989 (Pozzo), 1994 (Capanno), 1997 (Ginestre, Anfiteatro and Querce Francesca) and 2006 (Boschetto)

DATE OF HARVEST:

August 24th (ancellotta), September 16th and 19th (sangiovese)

FERMENTATION:

50% in medium sized stainless steel tanks with maceration of 21 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):	15,60
residual sugar (g/l):	0,6
total acidity (g/l):	5,00
volatile acidity (g/l):	0,46
pH:	3,48
malic acid (g/l):	<0,10
residual dry extract (g/l):	29,80

No OF BOTTLES:

400 half bottles - 8.000 full bottles - 600 magnums and 40 double magnums

AWARDS:

Vini d'Italia - L'Espresso

Pietramora 2011 - 18,5/20; Pietramora 2001 and 2003 - 18/20; Pietramora 2004, 2007, 2008 and 2009 - 17/20;

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

Pietramora 2003, Pietramora 2004, 2006, 2008 and 2011

Guida Oro - Veronelli Editore (Daniel Thomases)

Pietramora 2001 and 2007 - 92/100; Pietramora 2003 - 91/100; Pietramora 2004 and 2011 - 93/100

Slow Wine - Slow Food Ed.

Pietramora 2011 - Grande vino

Vitae - Associazione italiana sommelier

Pietramora 2011 - Eccellenza

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

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

