TENUTA
PIETRAMORA
DI COLLE FAGIANO

BRUMAIO

Morellino di Scansano DOCG

Type:	red wine
Classification:	DOCG
Vine:	wine obtained with selected grapes from the Southwest vineyards.
Production Area:	Toscana, Sud Ovest in the province of Grosseto (Maremma).
Soil:	galestro mixed clay.
Altimetry:	from 300 to 330 above sea level.
Plant breeding system:	cordone simple, and guyot, 4500 plants per hectar, (250 per 80).
Grape harvest:	manual, around second week, September.
Yield per hectar:	45/50 q
Vinification:	traditional fermentation with maceration from 16 to 23 days. Draining and soft pressing.
Ripening:	6 months in steel vats and 3 months in bottle.
Color:	deep ruby red.
Visual appereance:	clear.
Bouquets:	persistant red berry fruit scent and strong minerality.
Palate:	brilliant, supported by a long freshness and balanced tannins, reflecting the sangiovese character in the production area.
Food pairing:	cold cuts, sheep's cheese, grilled rare meats, and pasta based on meat seasonings.
Alcoholic degree:	14,5% Vol
Service temperature:	18 °C



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