TENUTA
PIETRAMORA
DI COLLE FAGIANO

# PETRAMORA

## Maremma Toscana
## DOC

| | |
|---|---|
| **Type:** | red wine |
| **Classification:** | DOC |
| **Vine:** | wine obtained with selected grapes from the East 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:** | 70 q |
| **Vinification:** | traditional fermentation with maceration from 16 to 23 days. Draining and soft pressing. |
| **Ripening:** | stell vats, than 4-6 months second pass big barrel |
| **Color:** | garnet red. |
| **Visual appereance:** | clear. |
| **Bouquets:** | ripe red fruits scent,plums, jams and empyreumatic notes. |
| **Palate:** | soft and enveloping, warm and rightly tannic, consistent body and long persistence. |
| **Food pairing:** | braised and wild meats, structured and rich meals, aged cow and sheep cheeses. |
| **Alcoholic degree:** | 14 - 15% Vol |
| **Service temperature:** | 18 °C |




Località Polveraia
58054 Scansano (GR) Italy
Tel. e Fax +39 0564.543111

www.tenutapietramora.it
info@tenutapietramora.it