



PETRAMORA TECHNICAL DATA SHEET

APPELLATION:	Morellino di Scansano
CLASSIFICATION:	DOCG
PRODUCTION AREA:	Tuscany
GRAPE VARIETY:	Sangiovese 85% and Merlot 15%
ALCOHOL CONTENT:	14%
TOTAL ACIDITY:	5.6 g/l
pH:	3.57

The fermentation is in steel vats, where the alcoholic and malolactic fermentation take place at a controlled temperature (max 25°).

After about a year the wine is transferred into barriques and aged for 6 months.

The wine is bottled after 1.5-2 years.

COLOUR:	Intense ruby red, tending towards garnet
APPEARANCE:	Clear
BOUQUET:	Fine, intense and persistent perfume, rich in a variety of fragrances, including ripe cherry jam, aromas of vanilla and thyme.
FLAVOR:	Warm, with hints of black berried fruits, made even more pleasant by velvety tannins to enhance the good, persistent taste.
FOOD PAIRING:	Particularly good with barbecued red meats, game, various kinds of cold meats and mature cheese.