

MARZIENO

Ravenna Rosso IGT



2013 VINTAGE

GRAPE VARIETY:

70% Merlot, Cabernet sauvignon and Syrah, 30% Sangiovese

VINEYARD:

Name: Montignano grande, north, south and piccolo; Calanco vecchio and nuovo

Exposure: south (Montignano grande), north (Montignano nord), north-east (Montignano piccolo), south Montignano sud, south-west (Calanco vecchio and nuovo)

Soil: clay and limestone

TRAINING SYSTEM:

bush

No PLANTS PER HECTARE:

8.800 and 11.000 (Calanco)

YEAR OF PLANTATION:

1992, 1999 and 2000

DATE OF HARVEST:

August 22th (merlot and syrah), September 29th (cabernet sauvignon) and October 4th (sangiovese)

FERMENTATION:

70% in medium sized stainless steel tanks for two weeks and 30% in French tonneaux for three weeks with manual punching down

AGING:

15 months in tonneaux and French, American and Hungarian barrels (25% new and 75% used) and after the bottling the wine rests for eight months before its release

ANALYTICAL DATA:

alcohol (% volume):	14,52
residual sugar (g/l):	<1
total acidity (g/l):	4,53
volatile acidity (g/l):	0,70
pH:	3,60
malic acid (g/l):	0,10

No OF BOTTLES:

6.000 full bottles

AWARDS:

Guida Oro - Veronelli Editore (Daniel Thomases - Gigi Brozzoni)
*Marzieno 2000 - 90/100, Marzieno 2001 - 90/100, Marzieno 2003 - 90/100, Marzieno 2004 - 93/100, Marzieno 2006, 2007, 2008 and 2009 super *** 93/100*
Tre Bicchieri - Vini d'Italia - Gambero Rosso / Slow Food
Marzieno 1995, 1997, 1998, 1999, 2000, 2001, 2003, 2004 and 2008
The Wine Advocate - Robert M. Parker Jr
Marzieno 1990 - 91/100, Marzieno 2001 - 90/100
Jancis Robinson - Financial Times - Ten stunning "Tre bicchieri" reds
Marzieno 2000
Walter Speller - www.jancisrobinson.com
Marzieno 1990 - 16,5/20, Marzieno 1995 and 2005 - 17/20, Marzieno 2001 - 17,5/20