



Tenuta Ammiraglia Pietraregia 2015

Climatic trend

The growing season was characterised by a fine autumn and heavy rains throughout winter that helped develop good water reserves. The budding phase took place about one week later than average, but the positive climate in April and May, and the particularly hot July days mitigated by cool evening breezes, accelerated the plants' growth for an early veraison. The grapes' ripening progressed at a soft rhythm thanks to the August rain showers that lowered the temperatures and contributed to product with excellent polyphenolic aromas.

Territory characteristics

Origin

Commune of Magliano (GR)

Altimetry

300 m slm

Surface

25 ha

Exposure

South, South-west

Soil typology

Calcareous clay rich in rocks

Plant density

5,500 vines/Ha

Breeding

Cordon spurred

Wine Variety

Sangiovese, Cilieggiolo, Syrah

Alcoholic Grade

14%

Maceration Time

20 days

Malolactic Fermentation

Immediately after alcoholic fermentation

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Second use large oak barrels - 24 months in wood and 2 in bottles

Technical notes

Available formats

Bottle

Organoleptic Notes

Pietraregia 2015 is a ruby red wine with a bouquet that expresses ripe fruit notes of plums with a nuance of blackberry and floral violets that give way to a smoky and spiced cinnamon aroma. In the mouth, the wine is elegantly structured and marked by good acidity, which exalts the crisp raspberry fruitiness that leads into spicy notes. The wine's finish is sweet and persistent.

match

Stewed meat like rabbit or chicken,
also excellent with medium-aged
cheese.