



Tenuta Pietramora,  
Morellino di Scansano

*which makes the difference*

19 years have passed since the day we arrived on this hill after careful research and it seemed like heaven suddenly.

The Pietramora vineyard is perfectly exposed to the warm Tuscan sun and has regular sea breezes caressing the vines. The natural cracks in its soil, penetrating scents from the nearby woods and olive groves, in conjunction with the colors of the surrounding sycamore trees, provide the perfect microclimate for Sangiovese vine growing.

Through our belief in the character of the Sangiovese grape, and the learning process of how best to till our soil in order to reveal its personality and richness, we were able to exalt a terroir with a marked and highly pronounced character.

We have invested much time, energy, and dreams into this land kissed by God, which has endowed us with a unique product a Morellino of Scansano with unmistakable characters. Come and discover it for yourself, you will come to love it and the land that generated it as well...



TENUTA  
PIETRAMORA  
DI COLLE FAGIANO

**Company in biological transition**

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MAREMMA TOSCANA



TENUTA  
PIETRAMORA  
DI COLLE FAGIANO





# GERMILE

Sangiovese Toscana  
IGT



**Type:** red wine.  
**Classification:** IGT .  
**Vine:** Sangiovese.  
**Production Area:** Toscana, Sud Ovest in the Province of Grosseto, Maremma Toscana.  
**Soil:** clay mixed tuff.  
**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 ql .  
**Vinification:** traditional fermentation with maceration from 16 to 23 days. Draining and soft pressing.  
**Ripening:** 3 months in steel vats.  
**Color:** Ruby red.  
**Visual apperance:** clear.  
**Bouquet:** fresh flowers, violets, cherries, red plums fresh berries and currants.  
**Palate:** tannic and fresh, characteristic, balanced.  
**Food pairing:** serving suggestion for whole meats with regional dishes.  
**Alcoholic degree:** 14% Vol .  
**Service temperature:** 18 °C .

# BRUMAIO

Morellino di Scansano  
DOCG



**Type:** red wine.  
**Classification:** DOCG .  
**Vine:** Sangiovese hand-picked.  
**Production Area:** Toscana, Sud Ovest in the Province of Grosseto, Maremma Toscana.  
**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 ql s.y..  
**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 apperance:** clear.  
**Bouquet:** persistent 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 - 15% Vol s.y..  
**Service temperature:** 18 °C .

# PETRAMORA

Morellino di Scansano  
DOCG



**Type:** red wine.  
**Classification:** DOCG .  
**Vine:** Sangiovese 85% - Merlot 15%.  
**Production Area:** Toscana, Sud Ovest in the Province of Grosseto, Maremma Toscana.  
**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 ql .  
**Vinification:** traditional fermentation with maceration from 16 to 23 days. Draining and soft pressing.  
**Ripening:** steel vats, than 4-6 months second pass big barrel.  
**Color:** garnet red.  
**Visual apperance:** clear.  
**Bouquet:** 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 s.y..  
**Service temperature:** 18 °C .

*Limite*

Vermentino Toscana  
IGT



**Type:** still white wine.  
**Classification:** IGT .  
**Vine:** Vermentino.  
**Production Area:** Tuscany, south-east Province of Grosseto, Maremma Toscana.  
**Soil:** mixed clay silt.  
**Altimetry:** 350 mt above sea level.  
**Plant breeding system:** spurred cordon 5600 plants per hectare (220/80).  
**Grape harvest:** manual, last week of September.  
**Yield per hectar:** 80 ql .  
**Vinification:** traditional fermentation 20 days at low temperatures (12 degrees), short maturation on fine skins, long and soft pressing for extraction of the flower must.  
**Ripening:** steel 6 months.  
**Color:** golden yellow.  
**Visual apperance:** clear.  
**Bouquet:** yellow flowers, broom, plum, honey, bread crust, typical golden apple and citrus notes.  
**Palate:** intense, dry, fresh, sufficiently sapid, persistent round and balanced, with delicate mineral notes enhanced by a slightly bitter finish typical of the wine.  
**Food pairing:** menu based on fish, bottarga, shellfish or seafood, cold cuts and fresh soft cheeses, white meat.  
**Alcoholic degree:** 13,5 - 15 Vol s.y..  
**Service temperature:** 12°C .