



FATTORIA PETRIOLO

Petriolo Stemmi – Toscana Rosso IGT

CLASSIFICATION

Toscana IGT

BLEND

Sangiovese - Canaiolo Nero – Mammolo - Colorino

VINEYARDS

Italy - Tuscany - Province of Florence - City of Rignano sull'Arno - Land recognized by the Chianti disciplinary production since 1932.

Altitude: 300 meters above the sea. Plants per hectare: 4000

Exposure: South - South / West.

TYPE OF SOIL

Pliocene origin, clayish - calcareous with a good skeleton.

HARVEST

September-October

YIELD

130 quintals of grapes per 70 hl of wine

VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel.

TASING NOTES

Color: ruby red

Aroma: winey, fruity, full-bodied

Taste: dry, sincere, enjoyable.

FOOD PAIRINGS

Pasta and meat dishes.

ALCOHOL

11,5 %

RESIDUAL SUGAR

4.0 g / l

