



FATTORIA PETRIOLO



Venato IGT

CLASSIFICATION

Toscana IGT

BLEND

Sangiovese 50% - Cabernet - Merlot.

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: 4000/5000 with ages from 5 to 25 years

Exposure: South - South / West.

TYPE OF SOIL

Pliocene origin, clayish - calcareous with a good skeleton.

HARVEST

September-October depending on the maturity of each variety

YIELD

60 quintals of grapes per 40 hl of wine

VINIFICATION AND REFINING PROCESS

Fermentation: The three grape varieties are fermented in red, separately for 10-15 days at a controlled temperature. Maturation: Once gathered together the process continues in barrique for a period lasting from 6 to 12 months. Ageing in the bottle for 3 months.

TASING NOTES

Color: Intense red

Aroma: Elegant and satisfying. Spices, leather and ripe red fruits are the expression of an important and wide bouquet.

Taste: Harmonious, soft and full

FOOD PAIRINGS

Great meat dishes.

ALCOHOL

13%

RESIDUAL SUGAR

4.0 g / l