



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: ARTISAN		REGION: Tuscany, Italy	
APPELLATION: Toscana IGT		VINTAGE: 2019	ALCOHOL: 13.5%
PRODUCER: Podere San Cristoforo		ATTRIBUTE: Organic	
WINEMAKER: Lorenzo Zonin		Vegan	
		Biodynamic	

GRAPES:

100% Petit Verdot

TERROIR:

Stony terrain with high clay content. Graphite and iron rich.

VINES:

15ha total. 2ha 20 year old Petit Verdot vines. Yields of approx 30hl/ha. Hand and machine harvested at night. Cordon spur pruned. Estate produces 50,000 bottles/year.

VINIFICATION:

Fermentation with indigenous yeasts in small, stainless steel tanks. Very low sulphites additions after the end of malolactic fermentation and before bottling. No fining. 1 micron filtration, cold stabilised. T.A.: 5.25g/l. R.S.: 0.64g/l. Total SO₂: 69mg/l.

MATURATION:

10 months in French oak barrels

TASTING NOTES:

Ruby red colour with aromas that evolve from herbal and spicy notes to concentrated violets, currants, raspberries and Tuscan spices. There's perfect harmony on the palate, with juicy tannins and vibrant acidity.

PARING SUGGESTION:

Petit Verdot's full body and tannic structure can handle deep flavours and spicy heat. Pair with rosemary roasted lamb or coq au vin.

SERVING TEMP:

15-18°C

AGEING POTENTIAL:

5-10 years

