



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: Sangiovese		VINTAGE: 2019	ALCOHOL: 13.5%
PRODUCER: Villa Petriolo		ATTRIBUTE: Organic (In Conversion)	
WINEMAKER: Lorenzo Caponi & Daniele Nannetti			

GRAPES:

100% Sangiovese.

TERROIR:

Soil of marine origin, calcareous with a high presence of white sea shells that impart mineralogy and energy to the wines.

VINES:

14 hectares of estate owned vines. 15-20 year old vines, hand harvested. Produce approximately 15,000 bottles/year.

VINIFICATION:

Fermentation using natural yeasts in stainless steel and concrete tanks. Filtered, fined using albumin.

MATURATION:

Matured in concrete tanks for 6-8 months.

TASTING NOTES:

Intense ruby red, it immediately offers aromas of cherry and strawberry, with perceptible notes of rose and sweet spice. The palate is full and flavoursome, thanks to velvety tannins in perfect harmony with the freshness, with a persistent fruity finish.

PARING SUGGESTION:

Tuscan speciality Scamerita of Cinta Senese, a richly marbled cut of pork neck, would be the perfect match for Sangiovese's persistent fruitiness and fresh acidity. It will also stand up extremely well to tomato based pasta sauces.

SERVING TEMP:

12-16°C

AGEING POTENTIAL:

Up to 5 years

