



LOCATION:

Italy > Toscana IGT
> Maremma > Riotorto

VARIETY:

Petit Verdot

WINEMAKER:

Graziana Grassini



SCIENCE

ABV: 13.5%

SUGARS: 1 g/l

TOTAL SO2: 70 ppm

TOTAL ACIDITY: 5.5 g/l

Brancatelli Petit Verdot

EXPERIENCE

NAME: the name of the wine carries the same name as the vine from which it is produced to highlight the particular and rare characteristics of this unique grape.

CHARACTER: Intense and persistent, this is a powerful wine. The aromas are subtle and complex with dark fruits both berry and plum, violet flowers, and earthy notes like graphite, cedar, cocoa, and spice. A firm mid-palate with plenty of tannin and a finish that will improve with age.

ENJOY WITH: It goes well with red meat, game, traditionally with roasted goat, venison with juniper, grilled meats, herbed cheeses.

BEST RESULTS: Serve at 58-62° F, decant the wine at least one hour, recommended.

EXPRESSION

FERMENTATION & EXTRACTION: Native yeast fermentation in temperature controlled tanks for 15-20 days. Pneumatic pressing with de-stemmed bunches, a short cold maceration, manual punch downs and pump overs.

ELEVAGE: Aging in wood: Allier oak barriques for 12 months, blended down and resting in stainless steel tanks until bottling.

FINING & FILTERING: Filtered lightly, vegan.

SULFUR: Within the limits of organic certification at the end of fermentation and before bottling.

SOURCE

FARMING: Certified organic farming, use of cover crops, green manures, sexual confusion, and the promotion of beneficial insects and mycorrhizal fungi.

LAND: The best barrel selections from approximately 1 hectare planted. Mineral rich clay soils with limestone and iron, less than one mile from the Mediterranean with a south, southeast exposure.

VINE: Organic from day one, planted in the '90s, Guyot and spurred cordon.

HARVEST AND PRODUCTION: All hand-harvested fruit, 400 6-pack cases produced.

