



P E T R A

Alto Toscana Sangiovese IGT

One of the most marked expressions of the area, whose geological characteristics and microclimate are expressed distinctly by a varietal – sangiovese – that has always called Tuscany home.

Ruby red and bright. It focuses on notes of undergrowth, humus, cherries and violets with hints of wild berries, raspberries and blueberries, and a mineral vein in the background. Varietal taste: fresh, sapid, elegant, with decisive tannins but well-woven into a fruity taste and with lingering mineral finish.



Appellation:	Toscana Sangiovese IGT
Grapes:	Sangiovese 100%
Vineyard:	Alto vineyard, San Lorenzo
Average age of vines:	14 years
Terroir:	The soils are mainly clayey and very gravelly, with perfect natural drainage and an accentuated slope
Barrel ageing:	On fine lees, at least 18 months in 30 and 50 hl barrels
Ageing in bottle:	At least 6 months
Acidity:	5.1 g/l
pH:	3.6