

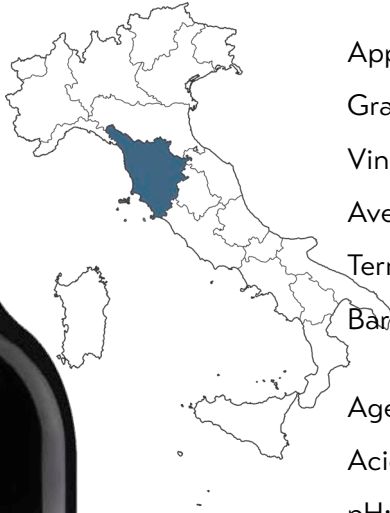


P E T R A

Colle al Fico Toscana IGT

Colle al Fico is one of the estate's finest crus. Its name is taken from the vineyard in which the syrah grapes it is made from are grown. The soil under the rows is clay-limestone, swept by frequent sea breezes.

Intense ruby red colour. A wine that expresses itself in voluptuous notes, offering discreet vehemence and a smell with hints of spice and berries, with a hint of vanilla that underlines the correct acidity and alcohol content. Dry, expansive and with great structure and minerality that enhances its freshness.



Appellation:	Toscana Syrah IGT
Grapes:	Syrah 100%
Vineyard:	Colle al Fico vineyard, San Lorenzo
Average age of vines:	17 years
Terroir:	Loamy-sandy, slightly calcareous
Barrel ageing:	In barrels for at least 18 months, of which 20% being new barrels
Ageing in bottle:	At least 6 months
Acidity:	5.2 g/l
pH:	3.7