



Petra

Hebo
Toscana IGT



P E T R A

REGION

S. Lorenzo, Livorno (Tuscany)

VARIETY

Cabernet Sauvignon 50%, Merlot 40% , Sangiovese 10%

The name of the wine recalls the historic roots of Suvereto. In fact Hebo was the name of an ancient Etruscan settlement. Hebo is produced starting with the Cabernet Sauvignon, in conjunction with the Merlot grape, introduced by Elisa Bonaparte Baciocchi, Princess of Piombino from 1805 and an enlightened wine connoisseur.

The production method is also firmly aimed at protecting the wine's local connotation. The grapes are gathered when fully mature (late August – mid-September) and transported in boxes of a capacity of no greater than 17 kg. Fermentation takes place with local yeasts and vinification takes place in steel vats at controlled temperatures. Ageing occurs in Slavonian oak casks, while a small part evolves for 10-12 months in oak barriques (of second and third fill) from the Massif Central in France followed by a period of ageing in steel, which is followed by bottling.

The ageing in wood is followed by six months of bottle ageing.

Origin: S. Lorenzo and Riotorto

Height above sea level: 50 m

Terroir: "Petra": Loamy-sandy texture, slightly calcareous | "Riotorto": light-clayey texture, medium-calcareous

TASTING NOTES

Bright ruby red. On nose it reveals fresh aromas of black cherries, violets, blueberries, peonies, mineral hints and nuances of Maquis shrubland. The taste is fresh, sapid, light, pleasantly fruity, subtly sapid, with gentle, well-tailored tannins.

FOOD PAIRINGS

Butternut squash soup, dishes with morels and other wild mushrooms, rack of lamb.