

ETHICAWINES

earth, heart, hands.



Petra



Petra
Toscana IGT

REGION

S. Lorenzo Alto, Livorno (Tuscany)

VARIETY

Cabernet Sauvignon 70%, Merlot 30%

Production of this wine begins with two classic international varieties, Merlot and Cabernet sauvignon. These two grapes have proven to be perfectly suited to the soils of Petra. For each one the company has identified the most suitable terroir for ensuring that the wine is recognisable. Here, the qualities of the two varieties have been able to fully express themselves: the elegance and suppleness of Merlot, which is sensitive to drought and therefore prefers hilly, fresher lands, and the character of Cabernet Sauvignon, which prefers soils rich in gravel, largely infertile and with good water capacity.

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 no heavier than 17 kg. Fermentation takes place naturally with local yeasts and vinification takes place in 10,000-litre truncated cone-shaped oak vats. Ageing takes place in midland light-toasted French oak barriques (Allier, Nevers and Tronçais), in which the entire malolactic fermentation process takes place. Only a few of these barriques are new, while the others are on their second and third fill. The ageing process involves 18 months in wood and another 18 months in the bottle.

Origin: Petra vineyard, S. Lorenzo Alto

TASTING NOTES

Ruby red colour with garnet highlights. Very rich and aromatic on the nose, with intense and powerful notes of wild berries, black cherry jam, rosemary, burnt wood, tobacco; then balsamic mint, spicy cinnamon and pepper to wrap up. Lush, full-bodied and elegant in taste, with good structure and power. Velvety tannins, well-integrated in a design that is fresh and with an aristocratic sapidity. Persistent, consistent aftertaste, with spicy and balsamic finish.

FOOD PAIRINGS

Liver paté, fiorentina steak, pappardelle with ragout sauce, aged salami and cheeses