



Belvento

Sireno
Toscana Rosso IGT



REGION

Tuscany

VARIETY

Syrah, Cabernet Sauvignon e Sangiovese

The Sireno is a blend of Syrah, Cabernet Sauvignon and Sangiovese that embodies the main varieties cultivated by the Petra Winery with a natural method aimed at preserving the biodiversity of viticultural heritage. This fusion results in a wine-making story which tells of a Maremma that is sincere, authentic and fully expresses the nature of these lands. We wait for the grapes to become perfectly ripe, so as to harvest them at the peak of their expressive potential. After being selected by hand in the vineyard, the grapes arrive at the winery in small 15kg crates and then undergo a second careful sorting by hand. The wine is vinified in stainlesssteel tanks at a controlled temperature of 27°C. Malolactic fermentation and subsequent maturation, lasting not less than 12 months, takes place partly in small oak barrels (225 lt) and partly in large oak barrels (30/50 hl), both of which are strictly “never new” (used twice or three times previously) to retain all the aromatic properties obtained in the vineyard through techniques that respect nature and its vital rhythms.

TASTING NOTES

Dense and lively ruby colour, almost impenetrable, anticipating intense aromas of flowers and ripe red berries. A sunny aromatic framework reveals aromas of blackberries, blueberries, strawberries, black cherries, Mediterranean aromas, rosemary, thyme and green pepper. Soft and substantial in the mouth, fruity, fresh, with consistent balsamic aftertastes, crossed with a dense tannin, well integrated into the taste design.

FOOD PAIRINGS

Perfect with salami and all sorts of pasta dishes.