



Petra



P E T R A

Alto
Toscana IGT

REGION

San Lorenzo, Livorno (Tuscany)

VARIETY

Sangiovese 100%

Alto represents one of the most marked expressions of the power of a land, the Val di Cornia, whose geological and microclimatic features are clearly expressed through the Sangiovese varietal, which has made Tuscany its adopted home. In this corner of the Tyrrhenian Coast, Sangiovese has particular complexity and tannic vigour, combining evident mineral traces with a level of acidity that is less marked than is normally the case in wines produced in inland areas. In this respect Alto is the young interpreter of an experimental study that aims to promote the distinctive expressive power of clayey soils and perfect grape maturity.

The Sangiovese grapes are gathered by hand towards the end of September, taking particular care to preserve the integrity of the fruits. After a painstaking selection process on the sorting tables, vinification takes place in 10,000-litre truncated cone-shaped oak vats.

Alcoholic fermentation is preceded by a cold prefermentation maceration phase designed to exalt the typical aroma of the varietal. The lengthy maceration process, aimed at strengthening the ageing capacity, is followed by at least 24 months of ageing, which is why 30 and 50 hL Slavonian casks are preferred.

The assemblage and a light filtration process are followed by bottling, with the wine resting in the bottles for at least 18 months

TASTING NOTES

SENSORY NOTES

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.

FOOD PAIRINGS

Pairings suggestions are deer fillet, roasted duck with pomegranate jam, and speck