



Petra



P E T R A

Querce Gobbe Toscana IGT

REGION

S. Lorenzo Alto, Livorno (Tuscany)

VARIETY

Merlot 100%

Named after the vineyard that produces it, Quercegobbe, located at the edges of the Maquis shrubland facing the sea. The ideal position for Merlot, which favours hilly land and windy climates. Its rows, planted in 1997, are in the vineyards closest to the production cellar. The ideal distance, and not only physically, because Merlot is Francesca Moretti's favourite wine, the field of activity in which she chose to put her intuition, knowledge and plans – and those of her cellar team – to the test.

In Tuscany, as in the Val di Cornia, the new always has age-old roots. The future of Quercegobbe is already written in the typology of the soils, completely identical to the clays of French Pomerol, the kingdom of Merlot. Soils rich in manganese and metals, transported here by the erosion and accumulation of the nearby metalliferous hills.

The result is an elegant and, at the same time, vigorous wine which is afforded meticulous care and attention in the vineyard and the cellar. Harvested in the coolest hours, the wine is fermented in truncated cone-shaped wooden vats at controlled temperatures. At the end of fermentation, it is allowed to age for 15 months, partially in new 600-litre demi-muids and partially in second use barriques. During this period the entire malolactic fermentation process takes place. The ageing process then continues for another 10 months in the bottle.

TASTING NOTES

Highly concentrated ruby colour. The nose reveals an ample framework of great appeal in the first fruity notes of blueberry jam, dried raspberries, black cherries in syrup, prunes, then a noble plant component with myrtle, rosemary and then licorice, cinnamon and pepper. A dense body in the mouth, rich on the whole, with soft, rounded, silky tannins and well-tailored freshness. Persistent aftertaste, consistent with the aromas of the nose.

FOOD PAIRINGS

Ideal with roasts, game and cheese, but also a great wine to sip slowly in company.