

PETRUCCINO 2017

D.O.C. ORCIA ORGANIC AND BIODYNAMIC

"A messenger of the authentic heart of Tuscany: Sangiovese."



VARIETIES: Sangiovese 100%

SURFACE: 7,0 ha

TERROIR: shale with presence of clay.

ALTITUDE: 430 m s.l.m.

EXPOSURE: west / south – west

VITICULTURE: vineyards planted with 7.000 – 10.000 vines per hectare, bush trained vines organically managed and following the biodynamic principle.

HARVEST: the bunches are picked by hand and put into cases of 15 kg. It follows a rigorous selection of each bunch.

VINIFICATION AND REFINEMENT: spontaneous fermentation in French oak vats. The malolactic fermentation and refinement are in oak barrel for 14 months, it follows 6-8 months in the bottle.
Contains sulphites

ALCOHOL: 15 % vol.

SERVING TEMPERATURE: 15°/16°

BOTTLE SIZE: 0,75lt. - 1,5lt. – 3lt.

TASTING NOTES: The personality is reflected in the ruby nuances that describe the character of this wine with a free soul. The great complexity is enclosed in hints of cherry, strawberry jam and spicy notes of pepper, followed by aromatic herbs, tobacco leaf with a balsamic finish. A unique potential that only the time will be able to enhance. Silky tannins recall a beautiful acidity wrapping the palate with savory and persistent notes.

VINTAGE: 2017, the Heat.

This season will remain in the annals for the great heat, but the meticulous management of the vineyards has guaranteed the extreme quality of the harvest.

Between August and September, we are surprised by a natural response and something unique happens. For the first time, the harvest animates the vineyards a month in advance. In the cellar, the grapes regularly continue their journey towards vinification and aging.