

IGT DI TOSCANA

## PETALI, BIOLOGICAL RED



### **Grapes:**

100% Sangiovese

### **Exposition - Altitude:**

South-West - 300 mt. above sea level

### **Soil:**

Hilly neutral clay, rich in gravel and pebbles (Alberese and Galestro)

### **Vinification:**

Manual harvest in 20 kg. crates. Fermentation in stainless steel vats at controlled temperature with maceration on the skins for about 7-10 days and with alternative replacements and delestage to enhance the extraction of natural coloring and noble tannins.

### **Bouquet:**

Transparent color with ruby reflections. Rich aroma and ample with notes of morello cherry and accompanied by nuances of spice and vanilla. In the mouth opens with a soft attack and pleasant, supported by well-balanced acidity and tannins lively, evolves into a savory finish and persistent.

### **Serving temperature:**

17-18°C

### **Food pairings:**

First courses, second courses of white and red meat, cheese.

# CANTALICI