



UGGIANO

PETRAIA

2015

BLEND

85% Merlot, 15% Cabernet Sauvignon

REGION

Tuscany

APPELLATION

IGT

ALC.	RS	pH	TA
14.00%	0.31g/L	3.62	5.17g/L

WINEMAKING

After crushing, the grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained at 26-28°C and the must is pumped over its skins twice a day to draw color and tannin. After 20-22 days the wine is separated from the skins.

AGING

After fermentation the wine is aged in French oak barrels for 16 months and then in big oak casks for a further 12 months. Storage in stainless steel tanks until bottling. Refined in bottle for at least 12 months before release.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

18-20°C / 63-68°F

FOOD PAIRING

Savory appetizers, grilled meats, stewed game and seasoned cheeses.

WINEMAKER'S TASTING NOTES

Deep and intense red colour with an ethereal perfume. On the nose, complex and characteristic hints generated by the Merlot grapes, accompanied by spicy and sweet notes. On the palate it is full-bodied and velvety with a pleasant finish.

