



PATER 2017

- Denomination** Sangiovese di Toscana, IGT
- Description** A fresh, dynamic Sangiovese with luminous reflections and an aroma largely dominated by fruity sensations. Strawberry and blackberry accompany a clean-edged, decisive coffee and liquorice note. This soft, flavoursome wine has a dry, clean finish.
- Vintage Report** 2017 will be remembered as one of the warmest years in recent times. Elevated temperatures, particularly in the summer period, led to an acceleration of the phenological phases, with a slightly earlier ripening phase compared to previous years. Some rainfall in August facilitated a good vegetative-productive balance. The grapes arrived in the cellar perfectly ripe, resulting in a beautiful harvest.

TECHNICAL INFORMATION

- Variety** Sangiovese
- Alcohol by volume** 12.5%
- Maturation method** Matured partly in French and American oak barrels, and in steel
- Length of maturation** 3 months in oak, 3 months in steel, and 2 months in the bottle
- Bottle formats** 0,75 l
- Tasting Notes** Pater 2017 is a ruby-red-coloured wine. It has an extremely fruity and spicy aromatic profile. Notes of cherry, plum and wild berries marry well with spicy notes of vanilla, pepper and cloves. On the palate it returns to the fruity aromas once more, becoming gradually livelier on the finish. A well-rounded wine, perfect for simple pairings.
- Serving suggestions** A lively and dynamic wine that marries well with simplicity. The perfect accompaniment to traditional Tuscan dishes: meat sauce, stewed white meat or grilled meat.