



PETIT VERDOT 2021

Denomination: Petit Verdot IGP Verona
Grape variety: Petit Verdot in purity
Territory: Morainic hills
Geographical location: S. Giorgio in Salici (Sona) Hilly area
Altitude: 180 m.a.s.l.
Vineyard exposure: South-West
Type of soil: Calcareous of Würmian origin
Training system: Simple Guyot
Average age of vines: 30 years
Planting density: Approximately 9,500 vines per hectare
Production: 50 q/Ha
Harvest: Manual harvest carried out at the beginning of October
Crushing: It does not occur, only destemming
Fermentation: 1 month of spontaneous fermentation in contact with the skins
Aging: 12 months in large French oak barrels
Filtration Unfiltered
Sulfites Sulfites added: 20 mg/L of free sulfur dioxide
Number of bottles produced 1500

ANALYTICAL DATA

Alcohol: 13,5% Vol. **Total acidity:** 6,30
Residual sugars: 1,7 g/l **Ph:** 3,42

Vintage characteristics: Let's debunk the myth that relegates Petit Verdot to being exclusively a blending wine. We can fully take advantage of its high acidity and strong tannins to produce a wine that truly improves over time. The 2021 vintage stands out as a balanced year that has favored the slow and prolonged ripening of the Petit Verdot.

Organoleptic examination: It presents itself with an intense red color, a wine with significant aging potential. On the nose, it offers intense fruit aromas, while on the palate, it is full-bodied, with tannins that make their presence known, yet always in a gentle and elegant way.

The acidity in the 2021 harvest was comparable to that of a sparkling wine base, giving the wine great drinkability and extraordinary length.

From the first hints of undergrowth, it gradually reveals more floral and balsamic notes, intertwined with spices, all while maintaining a lively and playful character.

This is not a wine for everyone—elegance over opulence.