



Peteglia Sangiovese

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Tuscany	Sangiovese

APPELLATION
Montecucco DOC

WINERY

On one side of the property, Peteglia overlooks the slopes of the majestic Mount Amiata and on the other side gazes on centuries-old olive trees that surround the small and picturesque town of Montenero d'Orcia and the famous Montalcino landscape. Peteglia's production area extends to the edge of Montenero d'Orcio and experiences the added barrier effect of Monte Amiata, which creates a natural protection against weather extremes and favorable microclimate conditions for grape cultivation. Their five hectares of vineyards are planted primarily with Sangiovese, Vermentino, and Cabernet Sauvignon, all trained to cordon spurred and guyot.

The main winery structure is Tuscan farmhouse from the nineteenth century, which Claudia and Sergio Innocenti restored to its original rustic splendor, using recovered and reconditioned original materials. As they put it, "Discovering Peteglia means journeying through the many colors and scents of the countryside and getting lost among the rows of vineyards and olive groves, who have always been the real protagonists of these places."

CULTIVATION

Cordon spurred and Guyot. Manually harvested the third week of September.

VINIFICATION

Maceration with the skin at low temperatures for 24 hours is followed by the fermentation for 15 days at 18° C. After the alcoholic fermentation, the wine is subjected to natural winter temperatures to avoid the beginning of malolactic fermentation.

AGING

Aged on fine lees for 4-5 months. The cycle ends with aging in bottle for 4-5 months.

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TASTING NOTES

Ripe cherry and blackberry surrounded by leather and tomato leaf, rosemary, and sage.