



PATER 2014

Denomination Sangiovese di Toscana, IGT

Description A Sangiovese that is crisp, fresh, and laden with energy. A sparkling ruby announces ultra-fruity aromas, with generous notes of strawberry and blackberry, plus a delicious, emphatic vein of coffee and licorice. Smooth and full-flavoured in the mouth, it concludes dry and clean at the end of the palate.

Vintage Report The grapes during the harvest were healthy, ripe and colourful. The two defining moments were the first stage of optimal fruit set and a long autumn phase consisting of warm sunny days and cool nights that enriched the grapes with flavours and fragrances.

TERROIR AND ENVIRONMENTAL CONDITIONS

TECHNICAL INFORMATION

Variety Sangiovese

Alcohol by volume 12,5%

Length of maceration on the skins 12 day

Malolactic fermentation Immediately following initial fermentation

Maturation method Matured partly in French and American oak barrels, and in steel

Length of maturation 3 months in oak, 3 months in stainless steel, and 2 months in the bottle

Bottle formats 0,75 l

Tasting Notes With fruity aromas of cherry and plum combined with spicy flavours of black pepper and vanilla, this pleasant and round Sangiovese is the perfect pairing for meat at any meal.

Serving suggestions The classic wines for all courses, perfect with meat-sauced pasta; light-meat stews, such as rabbit alla cacciatora; and grilled pork sausages.